

THE NATIONAL

AUGUST 1, 1959

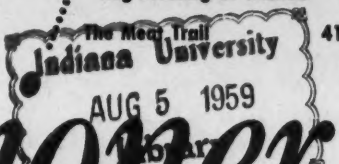
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Provisioner

LEADING PUBLICATION IN THE MEAT PACKING AND ALLIED INDUSTRIES SINCE 1891

Plant Sanitation Systematized 10

Hog Dressing at Wichita 12




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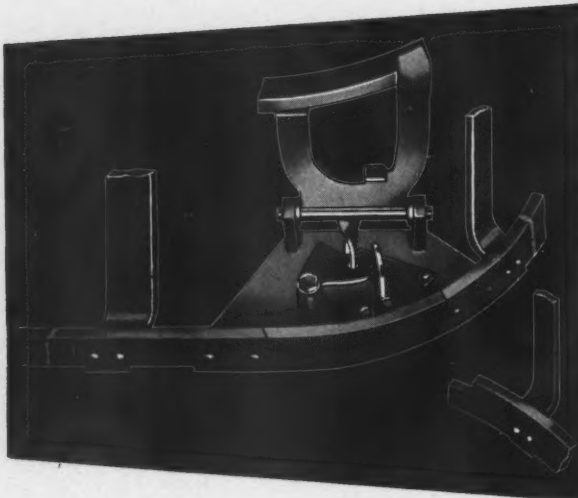
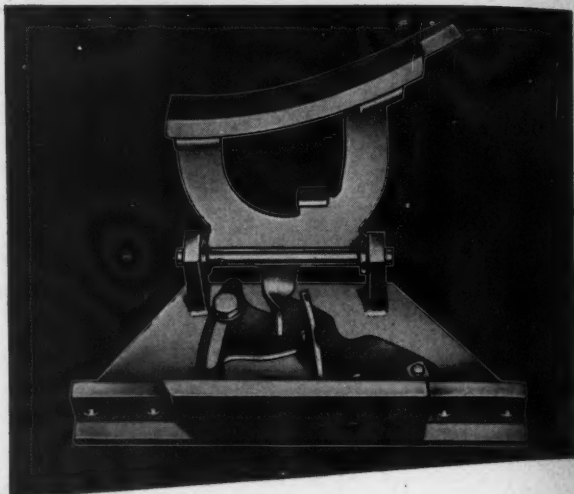
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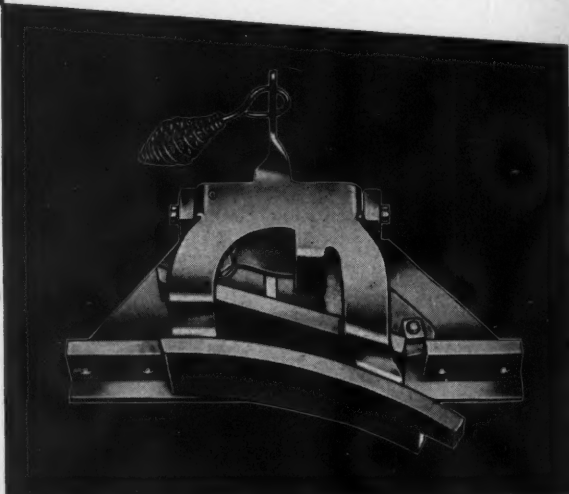
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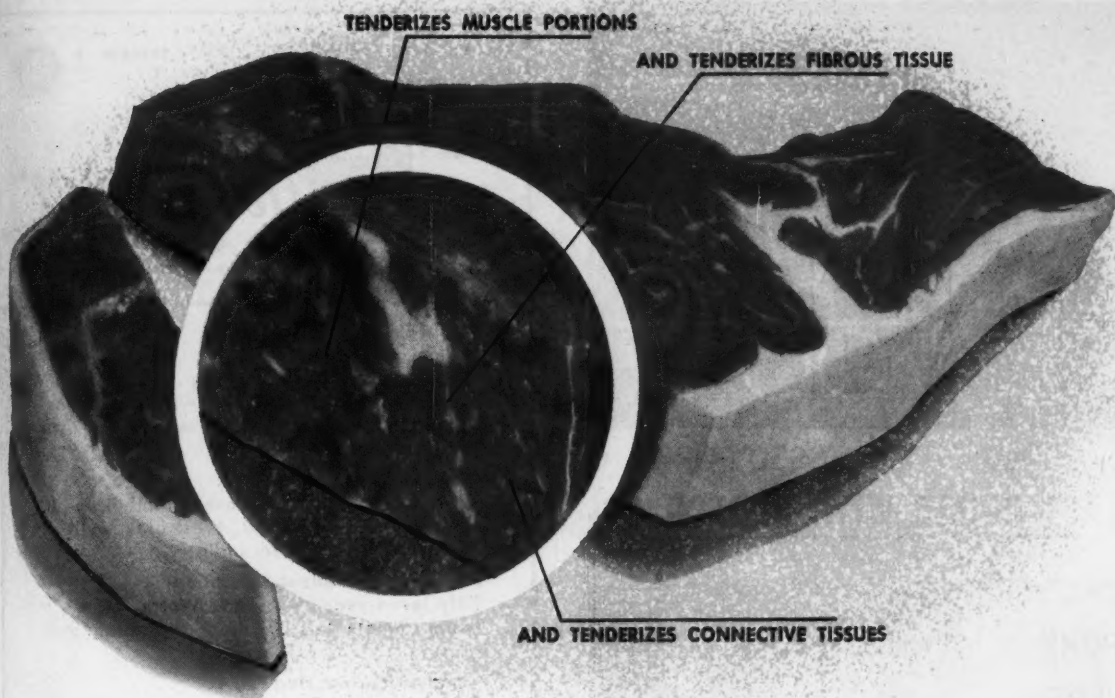
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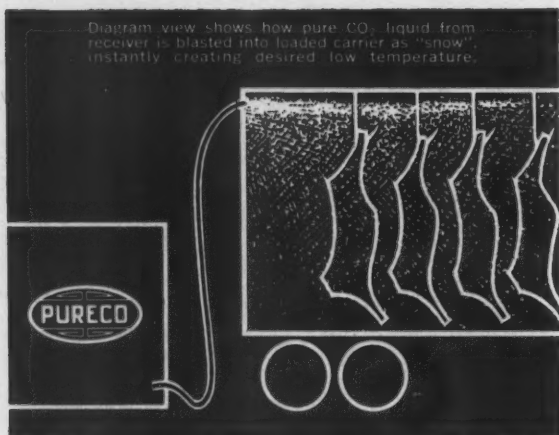
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VOLUME 141

AUGUST 1, 1959

NUMBER 5



The National Provisioner

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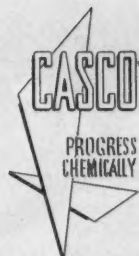
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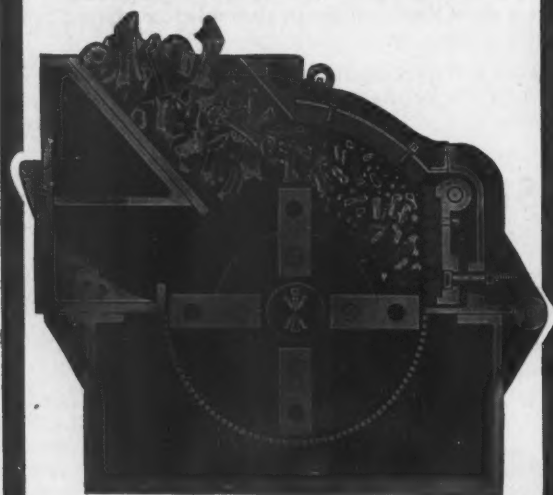
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Stockyards Packing Company, Chicago, uses Gebhardt's Controlled Refrigeration in their coolers. Above picture is a section of their Aging Cooler (32 degree average relative humidity, 80 to 90%). Note the good housekeeping-manner of handling the meats.

The above Gebhardt installation at the Stockyards Packing Company was made by Arctic Engineering Company of Chicago. Arctic has hundreds of Gebhardt installations in the Chicago area, including all types of packing house coolers and processing plants.

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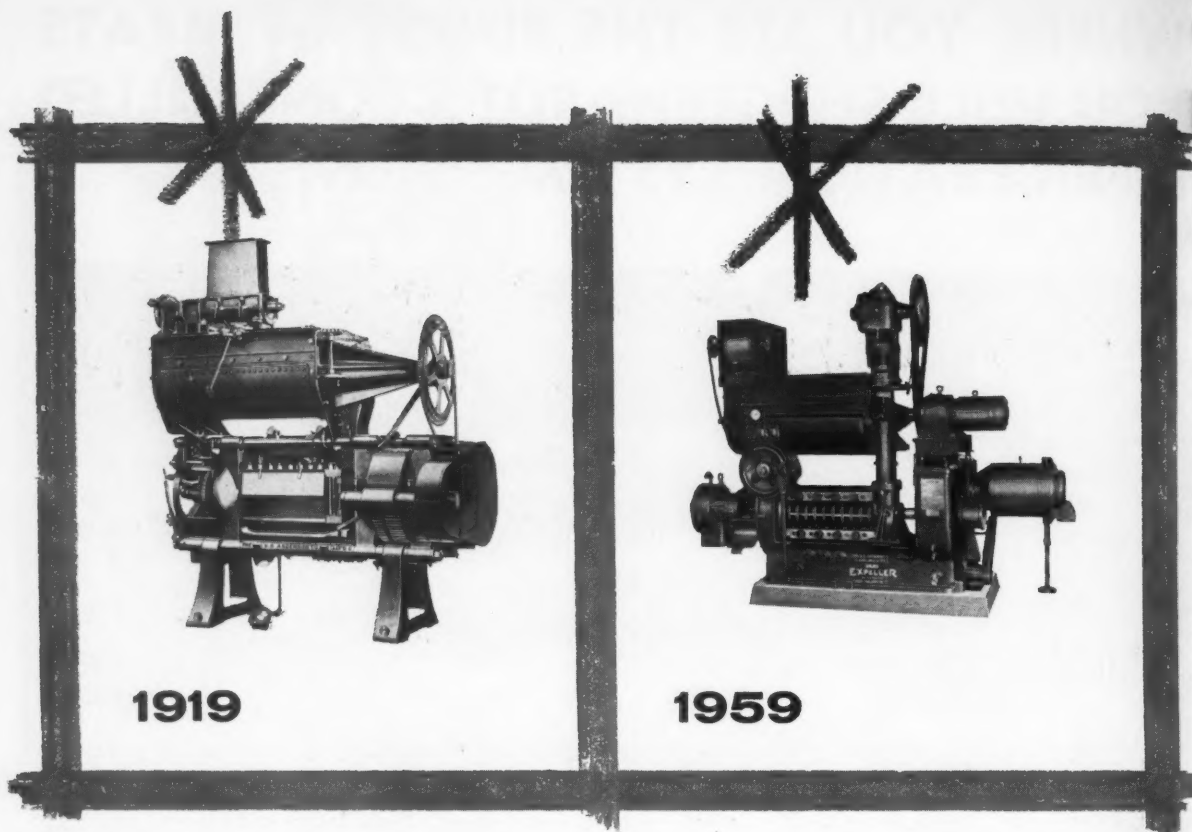
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See page F/An

THE NATIONAL PROVISIONER, AUGUST 1, 1959

AUGUST 1, 1959

VOLUME 141 No. 5

Flattening the Curve

The progress made in recent years in evening out the flow of hogs to market and to slaughter is not only surprising, but should also be gratifying to producers, packers, processors, packinghouse workers and consumers.

It now appears that federally inspected slaughter during July will total somewhere around 5,000,000 head—which is an exceptional figure and one not too far from the high water mark of 5,427,000 head reached in 1943.

It is interesting to see how some of the seasonal extremes in hog slaughter have been drawn closer together in recent years. Let us take, for example, the December-July relationship for the last ten years:

	December Mil. Head	July Mil. Head
1949-50	6.5	3.3
1950-51	6.8	3.8
1951-52	6.9	3.6
1952-53	7.2	3.3
1953-54	5.2	3.3
1954-55	6.1	3.4
1955-56	7.3	4.2
1956-57	5.7	4.2
1957-58	5.5	4.3
1958-59	5.8	5±

Even after discounting some of the "telescoping" that has occurred during the last couple of years because the hog production cycle has been in an expanding phase, we believe the evidence is pretty clear that the marketing-slaughter curve has been ironed out significantly.

If the pattern can be changed permanently, so that no matter what the year's total supply of hogs might be, the animals would be marketed without the extreme peaks and valleys which have characterized the business in the past, everyone would benefit. There would be no need to follow the course which packers have been compelled to adopt in designing hog slaughtering plants—that is, to build in excess capacity to provide for extraordinary volume.

Producers, moreover, should have a more stable month-in, month-out market for their animals; packinghouse workers might lose some overtime but should get steadier employment, and consumers should be able to get the kind of pork they want at more stable prices throughout the year.

News and Views

Identification of Meat by grade, or its designation as "ungraded," will become mandatory on September 15 in Oklahoma, which is believed to be the first state to set up such a requirement. The new law, passed by the 1959 state legislature as an amendment to the weights and measures statute, declares: "All food customarily sold or advertised on the basis of grade shall show the full, correct and unabbreviated Oklahoma or federal grade or else it may only be sold or advertised as 'ungraded.'" A new state meat grading service is being set up under Dr. M. N. Riemenschneider, state veterinarian with the Oklahoma Department of Agriculture, who also heads Oklahoma's meat inspection program. Harry Carson, a veteran of many years in the livestock and meat industry and a former house grader, has been named meat grading supervisor.

The new law also requires all prepackaged meat to be stamped with the calendar date (day and month) of packaging. A code number may not be used. Packages also must carry the net weight, not merely the number of pieces, of contents. The requirements apply to all meat sold in the state, including that shipped in from other areas.

Although the statute originally was scheduled to go into effect on August 1, the date was postponed until September 15 to allow more time for working out administrative details. Dr. Riemenschneider informed THE NATIONAL PROVISIONER this week. "We're told we're facing an impossible problem because grading is a matter of judgment with certain guidelines, but we are confident that grading can be carried out uniformly and effectively at the state level," he said. "Oklahoma housewives now will know what they are getting."

Federal grade standards will be used in the state program, Dr. Riemenschneider told the NP. He also said he hopes to get permission from the U. S. Department of Agriculture to use the zealously-guarded federal quality terms in the state program so the top state grades, for example, would be "Oklahoma Prime" and "Oklahoma Choice." State grading will be granted only to plants operating under state meat inspection, Dr. Riemenschneider explained. He said he feels the USDA may allow Oklahoma to adopt the federal quality terms since the state's meat inspection program is patterned after federal meat inspection and wholesomeness of product is assured.

[Continued on page 31]

"Uncle Sam" Wilson would be recognized officially as the progenitor of the U. S. national symbol in a resolution (H. Con. Res. 106) passed by the House last week and sent to the Senate for concurrence. The measure, which has been referred to the Senate committee on interior and insular affairs, would designate the grave of the meat packer in Oakwood Cemetery, Troy, N. Y., as a national shrine. Wilson, who operated a slaughtering business in Troy, supplied beef and pork to Army troops stationed at Greenbush, N. Y., during the War of 1812. He was widely known as "Uncle Sam" in Troy. An inquiry about the "U.S." markings on Wilson's meat casks prompted a joke about Uncle Sam feeding the Army, which quickly spread until the soldiers said, "Uncle Sam is caring for us."

The Argentine National Meat Board announced in Buenos Aires that it plans to invite U. S. Department of Agriculture experts to Argentina to examine the curing of meat in that country. The board said it hopes in this way to do something about the May 15 U. S. ban on cured meats from Argentina. The prohibition applies to all countries where hoof and mouth disease exists.



TABLE is steam cleaned in order to remove fat coating.



ABOVE: Mixer is run with detergent and dumped.

BELOW: Gun is used on packaging line's hard corners.



'Armor' for Armour

Sanitation Is More Than Just a Word At Ft. Worth Plant

ALTHOUGH sanitation procedures can never be relaxed in the meat industry, the failure to follow standard sanitation practices religiously quickly spells trouble in the summer months, observes V. J. Del Giudice, sanitation director, quality control department of Armour and Company, Chicago.

While the other elements of Armour's control measures for product protection—refrigeration and freshness—are readily appreciated and determined by plant personnel, either by thermometer or code date readings, sanitation, although no less important, is more difficult to appraise, Del Giudice explains. Bacteria, spores and molds, the common and multitudinous enemies of food quality and flavor, are but words to the average employee. The result of poor sanitation procedure becomes apparent only with serious quality failures in product, such as sausage greening or slime conditions.

Each of the Armour meat processing units has its own quality control department which performs control procedures to assure adherence to Armour's rigid sanitation standards. Staff supervision is performed by the headquarters sanitation department. An 18-year service veteran and trained bacteriologist, Del Giudice believes in the "hard sell" in securing enthusiastic support for the sanitation program from each plant's top management and sanitation crews. He has quite a few "for instances" to cite to those who are dubious about the unseen meat product enemies.

Some dry sausage products have a flavor developed by friendly bacteria, the bacteriologist points out. He then notes that any slight let-down in sanitation procedure gives unfriendly bacteria a chance to rob the product of flavor that Armour's selected meat, careful processing and expensive seasoning and spicing impart. This marginal loss of quality is the greatest loss since it nullifies Armour's quality and flavor efforts which are designed to gain repeat acceptance.

Although all Armour units maintain a strict sanitation program subject to checks by the plant chemist and the headquarters staff, Del Giudice cites the Ft. Worth plant as a typical unit with an excellent sanitation program because it is an older plant—57 years old—and is located in Texas with its prolonged hot weather.

At this plant, managed by E. L. Dobbs, 23 men under the direction of night superintendent Leonard Flory perform the nightly sanitizing. Their tools are Armour detergents, steam, hot and rinse waters and plenty of elbow grease, plus an informed pride in the importance of their work in winning and holding Armour customers, Del Giudice says.

The plant manufactures a full line of sausage and processed meat and slaughters cattle and small stock.

The nightly sanitation crew, aided by a six-man day crew which keeps things clean during normal operations, follows definite procedures. First, all loose and dry clean soil is removed; movable equipment is ar-

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ranged so it can be cleaned easily, will not snag the hoses and will face toward the nearest exit.

The next step depends upon whether the residue on the equipment and floors is principally protein or fat. Since hot water will cook and solidify protein, warm water is used for initial spraying after scraps and other dry clean material are removed. Fats, such as those encountered in the fresh pork operations (which are not performed at the Ft. Worth plant), are sprayed with 180° F. water to melt and wash away the fat. Because animal blood on the dressing floors congeals quickly, day workers are scarcely off the floor before a cold water hose is turned onto it with 90 lbs. of pressure. A thorough washing down with detergents follows and a hot water rinse leaves the floor clean for the start of the next morning's work.

The procedure following these initial applications is somewhat similar. It consists of cleaning with detergent, hand brushing if necessary, rinsing, sanitizing, if required, and rust proofing with the aid of a MID approved white oil.

Walls and ceilings receive frequent detergent cleaning, as well as mold and bacteria resistant painting, which is the standard type of paint used, Del Giudice points out. Cutting boards are scrubbed with hot water and detergent and receive frequent chlorine sprays.

Stainless steel packaging and/or slicing equipment is washed with a spray gun emitting, under 30 psi., a 120° F. mist mixed with an Armour detergent. The equipment is again sprayed with the detergent, steamed off with a hotter blast of 180° F. water, sprayed with a MID approved sanitizer and, where galvanized surfaces are still used—a progressively small surface area since equipment in processing departments is being replaced with stainless steel—covered with a rust inhibiting white oil.

In smokehouses automatic sprays blast hot water and detergent against the walls and ceilings to remove stubborn carbons, fats, tars and acids deposited there during the smoking operation.

In the sausage manufacturing room, equipment is cleaned with detergent and hot water. On the loading

EXPOSED culture plates are examined to determine the presence of molds or other microorganisms by Herb Mead of the plant's quality control department and Leon Robinson, head chemist.



dock, areas suspected of harboring insects, bacteria or molds are sprayed with a detergent and hot water.

Cure injecting machines are scalded with hot water to remove the traces of fat, sprayed with detergent and hot water and sprayed again with hot water to remove the traces of detergent. The cure tank of the machine is filled with hot water and detergent and the machine is allowed to run for 10 minutes, after which the detergent solution is dumped and the tank refilled with hot water. Then the machine is allowed to run for another 10 minutes. After the addition of a sanitizing fluid, flushing water is introduced for the final rinse.

Livestock pens are sprayed with approved insecticides to kill flies and other insects. Wastes created by processing and cleanup are carried through 4-in. plant sewers to catch basins and through large main sewers to the industrial waste unit where solids are separated and eventually burned.

Dressing rooms, lockers and showers are inspected and sprayed regularly with a detergent solution. A modern laundry washes and presses uniforms and other clothing articles for plant personnel twice weekly (or oftener if necessary). A special laundry machine is located just under the beef shrouding platform for on-the-spot cleaning of shrouds.

Truck and rail cars are cleaned after each use.

In the night work alone, the Ft. Worth sanitation crew will use about 30 lbs. of detergent and more than 36,000 gals. of water, in addition to plenty of elbow grease, Del Giudice explains.

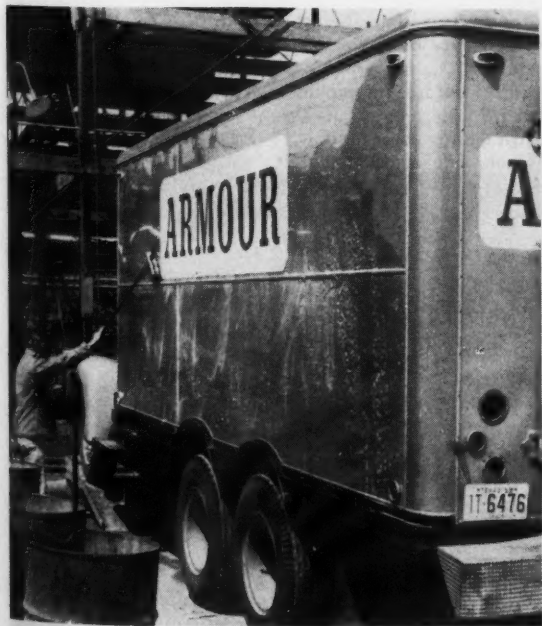
Leon Robinson, the head chemist, and his staff take daily spot bacteria readings to check the effectiveness of the night sanitation crew. Any shortcomings are immediately reported to Flory, the night superintendent, H. H. Danielson, general plant superintendent, and E. W. Nance, quality control manager.

Although sanitation operations theoretically end at night, they, like housework, virtually never end and are continued through the day by the six-man sanitation crew. It is a never-ending job, but it also pays never-ending dividends where it counts—at the final inspection place, the retail market.

To attain this quality product protection, Ft. Worth expended \$194,000 for labor last year and used 64 tons of Armour detergents ranging in price from a little more than \$7 to \$15 cwt. Other Armour units spent similar sums, depending upon the nature of their operations. The amount of the detergent used will vary from 1 oz. upward per gallon of water, depending upon the detergent and the item to be cleaned.

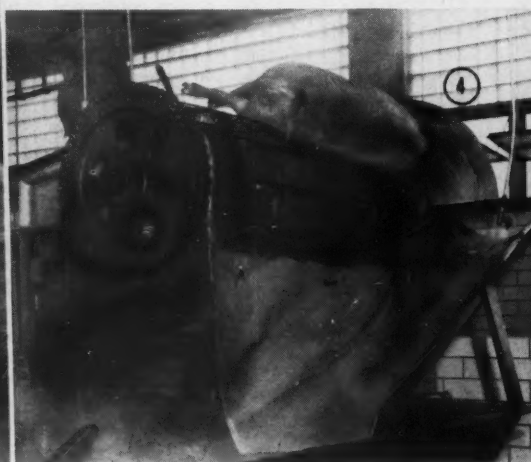
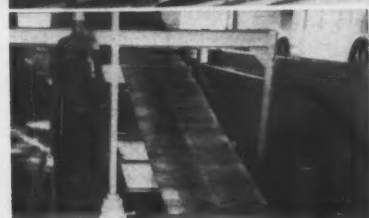
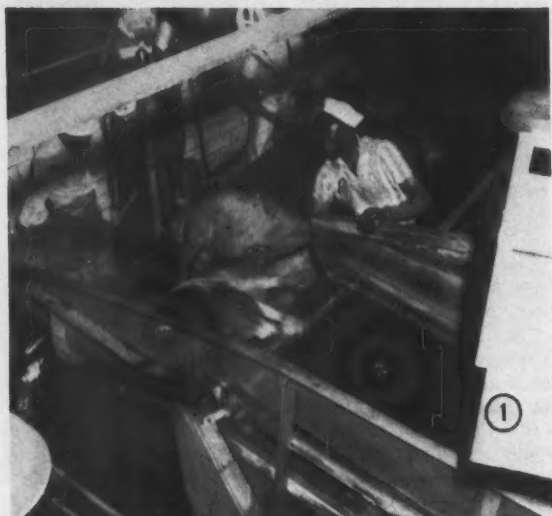
It is a fact that if you clean the plant daily and keep it clean, the cost will be less and the plant will be cleaner, states Del Giudice.

The importance of proper housekeeping is reflected in cost figures. Armour's annual cleaning bill for meat packing plants alone runs into millions, but is worth every penny of it in assuring customer satisfaction, Del Giudice concludes.



AFTER the day's run trucks are washed inside and out.

Immobile Hogs Dispatched on First Level, Dehaired on Second, Dressed on Fourth



1. Hogs are discharged from immobilizer onto intermediate slat conveyor and then on to stick-bleed conveyor.
2. Immobile hog is stuck before he moves under hold-down belt.
3. Bleed conveyor carries hogs to second.
4. Hog glides down chute into scalding vat.
5. Dehaired carcasses are lifted to fourth.

In the new slaughtering unit of The Cudahy Packing Co. at Wichita, hog dressing as well as cattle dressing operations (see the NP of July 25 for a floor plan and description of the latter), are conducted on the fourth level after the animals have been dispatched on the first floor.

Hogs and small stock are driven via a common ramp from the Wichita Stock Yards to the plant holding pens on the first floor. If calves are being slaughtered, they are washed after which they move into an area where they are stunned and shackled. The shackled animals arrive at the second floor where they are stuck, bled and washed again. The small stock facilities occupy one side of the second floor, which is a split level, while the hog scalding and dehairing equipment is located on the other side.

The hogs are driven into the main plant holding pen from which they are guided into one of the two 43-ft. chutes which feed the intake of the Anco-Hormel CO₂ immobilizer. One operator with an electric prod controls the shutoff gate and guides the hog onto the intake conveyor of the immobilizer.

This unit is of welded steel and is instrumented to maintain the correct percentage of CO₂. Vertical restrainer bars riding on metal shoes in the top of the chamber nudge the hogs into the chamber and compartment them on the decline and incline sections of the conveyor. The gas-filled chamber lies below the intake and discharge sections. Gas for the immobilizer is provided from a storage tank which is located outside the building.

The immobile hog is discharged onto a wide, high-speed belt conveyor that brings it to the slat bleeding conveyor where the animal is positioned for the sticking operation. The sticker, in an easy and sure manner, dispatches each hog, which is then conveyed as it bleeds under the wide hold-down belt to the scalding tub on the second floor. A stainless steel trough for collecting the blood lies below the bleeding conveyor

Humane Slaughtering and Modern Conveyorized Dressing Are Built Into Cudahy's New Unit at Wichita

PART 2: Hog Immobilization and Dressing

and the blood flows to a collection tank, from which it is pumped to the rendering department.

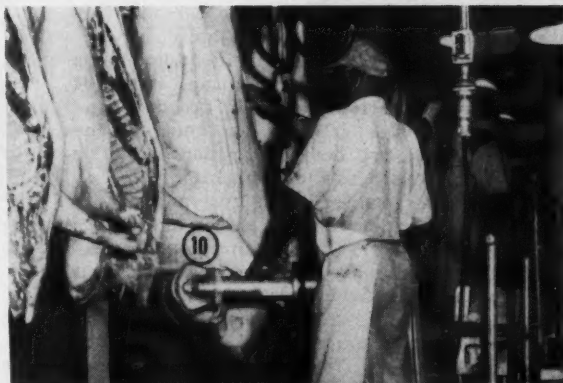
The 90-ft. scalding tub is 30 in. deep and is equipped with four eccentric dunker bars. The cross members of the bars, plus the shallowness of the tub, assure a positive forward movement of the hogs, says plant superintendent Victor Bonat. A 600-gpm. circulating pump which discharges through a heating header at the rear of the tub aids in moving the hogs forward. Instruments control the water temperature in the tub and dehairing machines.

At the end of the scalding tub the hogs are raised by an incline feed conveyor that deposits them in the first of the two Anco U-bar dehairing machines. The employee who supervises the scalding operations then proceeds to pole the carcasses onto the conveyor.

The cleaned hogs are discharged onto an 18-ft. stainless steel moving gambrelling table. After being gambrelled, the hogs are transferred into the automatic feeder by means of a holding rail and passed to the incline conveyor which carries them up to the fourth floor dressing department. Two stainless steel guide bars below the holding rail prevent the hogs from swaying.

The second floor has three levels, the first being at the scalding tub height. The floor steps down for the dehairing machine foundations, at which level the calf washing is also performed, and there is another step down at the gambrelling table. The electrical controls are concentrated on a power panel at this low level.

A mezzanine floor houses the automatic trolley



6. On discharge from blast singer at left the carcasses continue to polisher at right.

7. Restraining bars hold the carcass steady while the nails are being pulled.

8. Header protected with arm guard cuts the head for MID inspector.

9. Carcasses are split with traveling saws.

10. Power neck washing.



and gambrel washing and oiling equipment. The gambrels are conveyed by a Wilcox conveyor from the cutting department, through the sanitizing tanks and deposited in the rail magazine which supplies the gambrelling station.

If calves are being dressed on the fourth floor they move through a series of work platforms located at the front of the hog dressing area. The legging operations are performed here before the carcasses re-enter the main conveyor at the viscera table.

If hogs are being dressed, they are deposited on a sloped holding rail discharging into an automatic feeder that passes them into the main dressing conveyor rated from 200 to 500 hogs per hour. At the first station the hogs are held in position by guide bars while an employee shaves and cleans front feet.

The conveyor then makes a 90° turn and carries the hogs through an automatic gas singer and makes another turn to carry them through an automatic polisher. The chain then makes another 90° turn and moves the hogs past the shaving platforms, all of which place the butcher at the best height for his job. First is the 4 ft. 4 in. ham platform, next the side platform at 3 ft. 6 in., the shoulder platform at 1 ft. 6 in. and finally the head platform which is elevated only 6 in.

The rail makes another 90° turn and the carcass is moved through a fixed spray cabinet where high pressure water removes all traces of shaved hair. The rail has a switch that can be used to throw out hogs needing further cleaning onto a dead rail. The recleaning platform is 2 ft. 6 in. high. The dead rail connects with the live rail just ahead of the head dropping station. The dropped heads are inspected and the rail makes another 90° turn to bring the carcass to the spot where a butcher on a 1 ft. 7-in high platform uses a rubber mallet and small cleaver to open the brisket. The next employee on a 3 ft. 2-in. platform opens the carcass and removes the pizzle. The final platform, which is 3 ft. 6 in. in height, is station where the belly spreader works.

The rail makes another 90° turn and brings the carcass to the bung dropper's station which is 4 ft. 6 in. high. After another turn the carcass is parallel with the 50-ft. viscera inspection conveyor. This self-sterilizing pan conveyor is used for hogs and calves. (Calf heads are removed and washed at the intake end and the heads are placed on holders mounted to the pans.) At the end of the conveyor flight approved viscera are discharged automatically into a chute that carries them to the workup floor below. There is also a dead retained rail for condemned carcasses that terminates



AFTER careful grading and inspection, casings are salted and dried with a centrifuge and packaged in tiers.



ELECTRICIAN John Bryant opens controls for a piece of equipment in the immobilization to dehairing complex.

at a chute feeding the hog in the condemned room.

The rail makes another 90° turn and brings the carcass to the 3-ft. high splitting platform. Here power B & D saws are used to split the carcasses. The saws are suspended by Thor balancers riding on an I-beam rail. The platform is 28 ft. in length so that the butcher has ample distance to move with the carcass in making his split. The stainless steel belly spreaders are removed here.

The rail makes a right angle turn and the carcasses pass the floor station of the neck trimmer and then the 2 ft. high final rail inspection and bruise trimming platform. The rail makes another turn and brings the carcasses to the head removal station where the heads are chuted to the workup tables located on the floor below.

At the final dressing station a butcher faces the ham on a 4 ft. 7-in platform. The next work platform is 3 ft. 6 in. high and here butchers pop the kidney, remove glands and pull and scrape the leaf lard which is dropped into a stainless steel chute for movement to the edible rendering department.

At the last 3-ft. platform, a butcher uses a power washer to remove any traces of blood from the neck section and the inspection legend is applied.

The rail makes two more 90° turns and brings the carcasses to the decline conveyor which carries them to the chill rooms located below.

The plant's management is well pleased with its new hog slaughtering facilities which have increased capacity, provided more room for better butcher workmanship and eliminated needless manual handling. The job groupings are related to specific work areas so that the killing jobs can be adjusted to fluctuations in volume. While the company would like to see the end of peaks and valleys in hog supplies, it must adjust to meet these fluctuations, declares John L. Crowley, senior vice president.

All the hog and small stock slaughtering and dressing equipment was furnished by The Allbright-Nell Co. of Chicago, Ill.

The slaughtering department makes excellent use of floor space, points out plant manager J. C. McCowan. The engineered, snaking flow pattern compresses the area required, yet provides ample room for cleaning and maintenance. The high percentage of stainless steel used in the setup makes the cleaning task easier, he notes. All the walls of the slaughtering department are tiled to ceiling height for the same reason.

The drives and motors to power the system, as well as the trolley cleaning facilities, are located on a mezzanine.

zanine above the dressing floor. This type of construction permits quick access to equipment and, at the same time, allows natural light from windows and skylights to reach the dressing floor.

Natural lighting is supplemented with reflector type



J. C. McCOWAN, general manager of the Cudahy Packing Co. plant at Wichita, studies reports on the new hog, cattle and small stock dressing facilities which were opened there early this year.

In handling offal items, such as head meat, hearts, kidneys, etc., the firm uses a mechanized packaging technique developed by its industrial engineering department, reports Bonat. When a specific item is to be

RESULTS of the day's operations are tabulated by Dr. R. L. Bishop, supervising veterinary inspector of the U.S. Department of Agriculture Meat Inspection Division.



incandescent illumination. The reflectors are spotted to give optimum light at a given station.

The new dressing floor occupies an area 130 ft. x 140 ft., with a 40 ft. x 24 ft. offset at the initial hog and small stock dressing area. About 60 per cent of this floor area is devoted to hog dressing and the balance is used for beef.

Employee washrooms, killing department offices and the mechanic's work bench are located at the rear of the department.

The company prides itself on its rigorous quality standards in preparing casings. The firm uses a centrifugal spinner for drying prior to packing. This technique assures even and rapid salt penetration to protect the color and quality of the casing. The graded and salted casings are packed in tiers that are poly lined for added protection.

boxed, trucks holding this product are moved from the workup areas or the adjoining offal coolers and dumped into a large stainless steel hopper which feeds a stainless steel grid conveyor. The conveyor discharges the material into a fibreboard shipping carton which is placed on a scale platter. The packaging operator starts and stops the conveyor to make weight. He pushes the filled boxes onto a roller conveyor where another operator straps them and places them on shelf trucks for movement into the holding cooler or freezer.

The completion of the second and final phase of a master rebuilding plan makes the Wichita plant a strong unit in the Cudahy Packing Co. chain, comments president L. F. Long.

O. K. Sought for Migrant Polypropylene in Food

A petition has been filed with the Food and Drug Administration by Hercules Powder Co., Wilmington, Del., proposing that polypropylene be permitted in food when its presence therein results from its transfer from materials used in packing, processing, packaging, transporting or holding such food and in which isotactic polypropylene having the following specifications functions as the basic resin:

1) Its reduced specific viscosity is 2.5 to 9.0; 2) It is completely soluble in decahydronaphthalene at 160° C., with a maximum soluble fraction of 8 per cent after cooling to 25° C., and 3) It contains no components that transfer to food at a toxicologically significant level, or that are not generally recognized as safe, or that are not permitted by a regulation issued pursuant to section 409 of the Federal Food, Drug, and Cosmetic Act.

"The petitioner represents that it is unnecessary to establish by reg-

ulation the quantity of polypropylene that may be permitted to migrate to food, because the proposed regulation by its nature renders it impossible for the amount of transfer to exceed the safe level," was the comment of the Food and Drug Administration.

Purveyor Finds Rich Gals Pinch Pennies for Meat

A Chicago purveyor who provided some of the meat served to Queen Elizabeth during her recent visit to Chicago has probed the buying habits of high income wives and concludes that women are basically illogical, according to a recent story in the *Chicago Daily News*.

Bernard G. Pollack, president of Stock Yards Packing Co., asked 100 women whose husbands earn more than \$25,000 a year what she would willingly pay for the product of her choice, the article explains.

Some average offering prices were: carpeting, \$16 a yard; an evening gown, \$245; a pair of shoes, \$27; perfume, \$17 an ounce, and face

cream, \$2.60 an ounce. The same women, however, refused to pay more than \$1.09 a pound for steak; 82¢ a pound for rib roast, or 60¢ a pound for hamburger.

"Obviously, these privileged women feel guilty about their indulgences and attempt to make up for their extravagance by buying bargain cuts of meat," the Chicago purveyor commented.

Despite the scrimping on meat by high income wives, Pollack noted, business is great in the home freezer division of Stock Yards Packing Co., which gets \$2.20 for an 8-oz. Prime filet, \$2.15 a pound for a standing rib roast and \$5 a pound for Prime strip steak. The reason? Nine out of 10 orders come from men.

President's Priority List

A bill to correct labor abuses, more financing for the highway construction program and a "decent" farm bill are on the priority list of President Eisenhower for legislation during the remaining days of the current session of Congress, the President said recently.



SANDWICH MONTH

Meat and Other Sandwiches Featured Nationwide

AN estimated 95,000,000 sandwiches will be consumed daily in August, the official sandwich month. Whether or not the makings include meat or meat products will depend to a degree upon the active support this campaign receives from individual meat packers and sausage manufacturers. Sandwich month activities are coordinated by the Wheat Flour Institute, Chicago, which provides at less than cost promotional posters, sandwich recipe booklets and advertising mats.

Last year 25,000 retailers participated in the sandwich month promotion, reports H. Lampman, president of the Wheat Flour Institute. Many of these stores not only featured point-of-sale promotional material, but also supported the sandwich campaign in their own newspaper advertising.

Many of the large national meat packers participated in last year's campaign, along with some of the regional firms, such as Vienna Sausage Mfg. Co., Chicago, Peter Eckrich & Sons, Ft. Wayne, and Silver Skillet Brands, Inc., Skokie, Ill.

An added reason for participation by meat industry firms, it is pointed out, is the fact that the National Restaurant Association features sandwiches during this month, including some of the prize winners of its annual sandwich contest. The Wheat Flour Institute, as part of its promotion, has prepared a booklet that includes the recipes for the prize winning sandwiches, most of which feature meat or a meat product. The booklet, "How To Make

The 20 Best Sandwiches Of The Year," is available at cost from the WFI and can be purchased with the packer's imprint on the last page.

Last year, national magazines having a combined circulation of over 100,000,000,000 copies featured August sandwich ideas and newspaper food editors devoted over 1,000,000 agate lines to the theme.

Promotion is designed for store-wide use and it features competitive sandwich fillers. However, WFI officials point out that it is mutually helpful to different foods since no one wants to eat the same sandwich all the time. Participating stores report that sales of the items featured increased by 30 per cent and store-wide sales went up as much as 12 per cent. The reason for this spurt in sales is that while the housewife is likely to shun large meals during hot August days, the sandwich promotion features meals that are appetizing and simple to prepare. Retailers like the idea because it promotes the sale of a group of foods.

Several of the store posters in full color feature meat or meat products. One 42 in. x 28 in. poster shows, among other foods, canned luncheon meat, ham, bologna, salami, pimento loaf and pressed ham. Another 21 in. x 28 in. poster features grilled hot dogs and hamburgers. These posters have space for imprinting the packer's name.

Further information on sandwich promotion may be secured from David H. Stroud, Wheat Flour Institute, 309 West Jackson, Chicago 6.

Benson To Speak at Swine Industry Conference

Secretary of Agriculture Ezra T. Benson will speak at the second annual National Swine Industry Conference which opens November 19 at Iowa State University, Ames, Ia., it was announced this week. Keith Myers, executive secretary of the National Swine Growers Council and conference chairman, said Benson has accepted an invitation to attend the conference and speak at the noon luncheon on the opening day of the two-day annual industry meeting.

The National Swine Conference is an industry-wide meeting of leaders of all segments of the business of putting pork on the nation's tables. It is designed to bring together all the best thinking in the industry for discussion of swine problems and their solutions, Myers said.

The first conference last year at Purdue University was sponsored by 23 trade and professional groups, general farm and swine producer organizations. J. Russell Ives of the American Meat Institute, Chicago, secretary of the conference, said sponsorship of this year's meeting will include an even broader cross section of various groups allied to swine production, processing and marketing.

The preliminary conference program calls for general sessions and talks on swine production and marketing during the morning of November 19, highlighted by Benson's talk at noon.

During the afternoon the conference will break up into eight workshop sessions which will be continued in the evening. The workshops sessions will provide for open discussion on breeding and reproduction, nutrition, housing and equipment, management systems, disease control, marketing of live hogs, pork processing and merchandising and quality goals in pork.

The workshop reports will be presented on Friday morning, November 20, to conclude the conference.

Farmers' Gold?

Jerry Voorhis, Cooperative League of the U.S.A., testified before the House agriculture committee recently that the solution to the farm problem is for farmers to branch out into the more lucrative fields of food processing, packaging and retailing. Farmers already market about 25 per cent of their output through co-operatives, but they should move more into the cooperative field.



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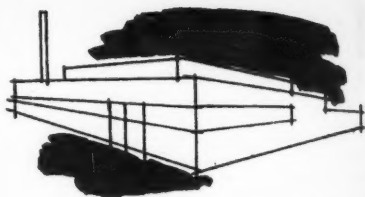
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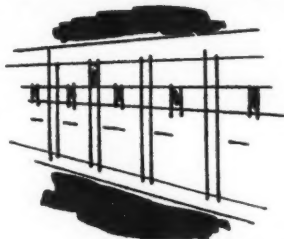
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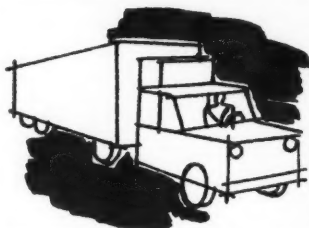
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Lamb slaughterers, producers, feeders and others dissatisfied with present federal grade standards for lamb and mutton carcasses concentrated on possibilities for improving the system this week as the heated controversy centering on the traditional symbol of peace abated, at least temporarily, with the decision by Secretary of Agriculture Ezra Taft Benson to continue the grading program for lamb and mutton.

In announcing his decision against the proposed September 1 suspension late last week, Secretary Benson said:

"If improved grade standards for lamb and mutton are not developed to meet more adequately the needs of the industry, the Department of Agriculture will give further consideration to suspension of federal grading of lamb and mutton carcasses."

The Secretary invited the livestock and meat industry and other interested parties to submit to the USDA, by September 1, proposals for improving the grade standards. Recommendations for changes are to be made public by the USDA by October 1 in the expectation that revised standards will be announced by December 1.

Secretary Benson expressed appreciation for the broad response which enabled the decision to be made. He said that many of the comments and views received indicated the need for a revision of the criteria in the present grade standards. One of the principal contentions received from both proponents and opponents of grading was that the present standards tend to place too great a premium on over-fat lamb.

Nearly 1,000 communications were received by the USDA since the agency announced May 25 that it was considering the suspension. Comments and views were received from lamb producers and feeders, farm and other organizations, state and local government officials and agencies, land-grant colleges and other university representatives, consumers, meat packers, livestock and meat marketing agencies and a number of institutional purchasers.

The preponderance of the views received was for continuance of the federal grading of lamb and mutton, Secretary Benson said.

CENTER OF STORM: The Secretary's announcement came only three days after the July 20 deadline for submitting comments on the proposal, a deadline twice postponed as the industry locked horns

over the issue. Congress got into the act, the debate broadened into the question of whom grading is supposed to benefit—producers or consumers—and the harmony that prevailed in the joint committee of four major packer associations degenerated into an aloof silence after an initial loud outburst against "the big packers."

Viewed in a narrow sense, the proposed discontinuance of lamb grading, first suggested by the National Wool Growers Association several months ago at its convention in Portland, Ore., would have

Association and the American Home Economists' Association.

In addition to the National Wool Growers Association, groups urging the suspension included the American Meat Institute, National Lamb Feeders Association, National Council of Farmers Cooperatives and Ohio Meat Packers Association.

A hands-off attitude was adopted by the National Independent Meat Packers Association after a poll of members indicated an even split of opinion.

The American National Cattle-men's Association, apparently to

FREE-FOR-ALL

Lamb Grading Stays IF Industry Can Come up with Revised Standards

But Side Issues Cloud Problem and Packer Groups Aren't Speaking as Congress, Consumers Get Into Act

By Betty Stevens, Associate Editor

affected only a small segment of the industry and the public. Thus, the extent of the debate, and the heat engendered over the issue, came as a surprise.

Many opponents of the suspension, however, looked upon the proposal as a mere wedge for an all-out attack against federal grading of beef, and about 50 per cent of the nation's beef output now is stamped with federal grades.

Among organizations opposing the suspension of grading, but urging revision in the standards for lamb, were the Western States Meat Packers Association, the American Farm Bureau Federation, National Grange, National Farmers Union, National Milk Producers Association, National Association of Retail Grocers and Meat Dealers, Co-operative League of the U.S.A., National Association of Hotel and Restaurant Meat Purveyors and the Texas Independent Meat Packers Association.

Also protesting the suspension were a number of consumer organizations, including the General Federation of Women's Clubs, National League of Women Voters, National Education Association, National Association of University Women, National Jewish Women's

ward off any ensuing proposal to end beef grading, came out with a resolution favoring the continuance of beef grading although it took no public stand on the lamb issue.

PACKERS SPLIT: Fears of the American National and others that a halt to all grading might be in the wind were heightened by the policy statement—aimed at accomplishing that end—adopted by the board of directors of the American Meat Institute soon after the April industry-wide meeting in Washington, D. C., called by the USDA in order to discuss the lamb grading problem.

"Government grading has not proved to be practical and is not in the best interests of the public, the producer or the packer," the AMI board said. (The position was reported "unchanged" by an AMI spokesman this week.)

WSMPA, which backed lamb grading with revised standards at the April meeting and was supported 3 to 1 in that stand in a later poll of members on the suspension proposal, found some allies in Congress and attained a national forum for the charge that the proposed suspension would be "equivalent to an order on the part of the Secretary of Agriculture to turn the

small packers' lamb slaughtering business over to the big national companies."

Appearing before a House small business subcommittee headed by Rep. James Roosevelt (D-Calif.), L. Blaine Liljenquist, WSMMPA vice president and Washington representative, declared: "The big packers have been working 15 years to bring about the decision announced by Secretary Benson." Liljenquist also departed from the grading issue to attack "monopoly powers" of national packers.

Although WSMMPA won a champion in Rep. Roosevelt, who said he feared an impending fraud on the public and summoned the USDA to explain the proposed action, the western organization's testimony apparently shattered a budding friendship with other major packer groups.

The intra-industry committee made up of representatives of WSMMPA, the AMI, the National Independent Meat Packers Association and the Eastern Meat Packers Association had been scheduled to meet with Secretary Benson on July 14 to discuss grading and other

industry problems. Following the testimony by Liljenquist, however, the other groups informed WSMMPA that they would not attend the proposed meeting on that date.

"In other words," asserted E. Floyd Forbes, WSMMPA president and general manager, "in order for us to continue our joint meetings with these two associations, they apparently feel that we should give up all the fundamental principles upon which this association was founded, i.e., to protect the independent meat packers in the West from unfair and monopolistic practices carried on in the industry which would eventually result in the elimination of the independent packer."

WSMMPA went ahead and met with Secretary Benson as scheduled. Representatives of the other associations met with the Secretary separately on July 24.

INTENDED BENEFICIARY? The side issue over the intended beneficiary of grading was sparked by the testimony of Assistant Secretary of Agriculture Clarence L. Miller in his appearance before the Roosevelt subcommittee to explain the USDA proposal. Meat grading is

primarily a marketing service for producers, rather than an aid to consumers, and the USDA is willing to consider a proposal to terminate beef grading if producers ask for it, Miller said.

In addition to Rep. Roosevelt, members of Congress who do not see eye-to-eye with the USDA position related by Assistant Secretary Miller include Rep. Abraham J. Multer (D-N.Y.), who has a bill pending to make grading mandatory; Rep. Leonor K. Sullivan (D-Mo.), who tried to alert the nation's homemakers to the proposal when she finally got word of it, and a dozen other representatives who on July 23 introduced identical bills (HR-8361 through HR-8372) "to require that public hearings shall be held, with respect to any and all changes, revisions, and modifications of U.S. standard grades for agricultural commodities, before any such changes, revisions, or modifications become effective." The bills have been referred to the House agriculture committee.

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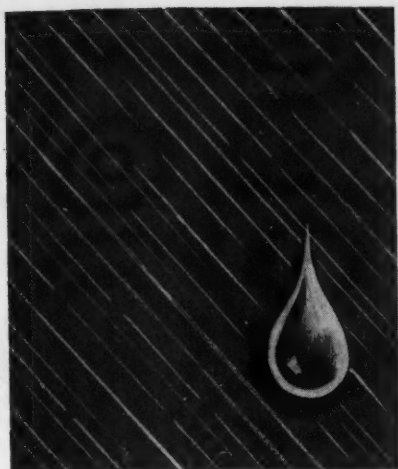
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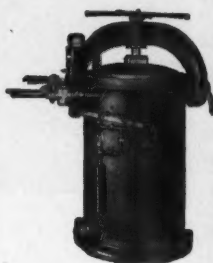
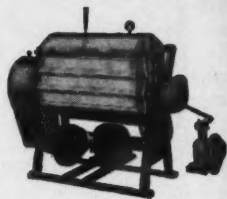
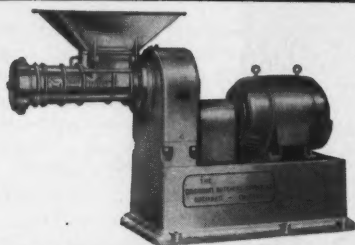
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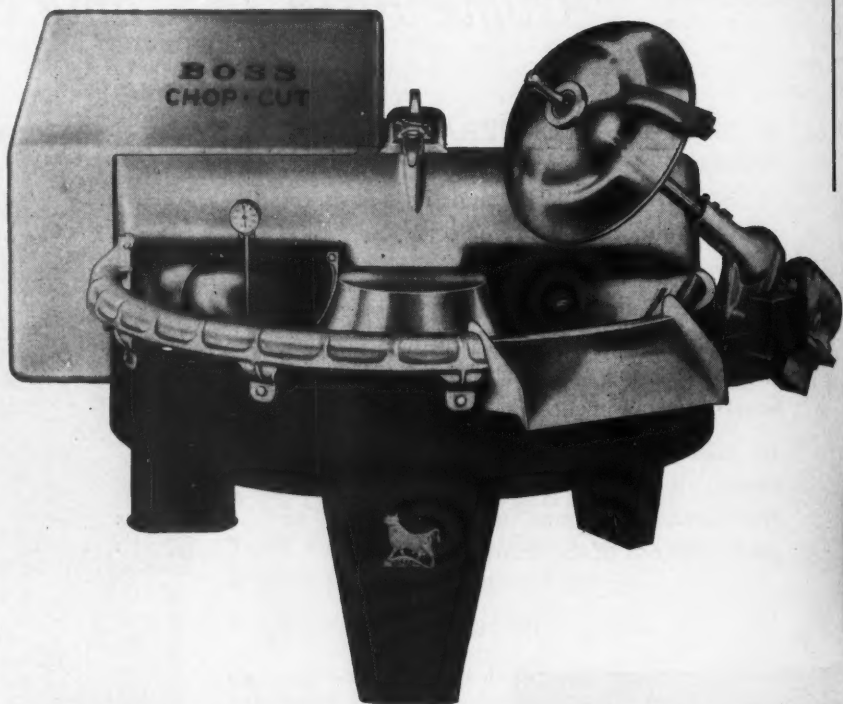
Washers

Droppers

Landers

Permeators

Trucks



CHOP • CUT or J CHOP • CUT

"BOSS" builds the finest Chop • Cut for conventional chopping of preground meat in the coolest, fastest manner, resulting in a product of homogenous cut, superior binding qualities, and absorption of moisture. Chop • Cut is fitted with six cool

cutting double bladed knives.

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55275

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
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cent," Mrs. Sullivan said in an extension of remarks in the *Federal Register* of July 22. "And they are intended to help the consumer to get fair value—to know the quality of the meat she buys."

Mrs. Sullivan deplored the fact that the nation's newspapers carried so little on the proposed lamb grading suspension and that, al-

though she protested to the USDA about the original July 6 deadline for comments, she wasn't informed of the new July 20 deadline until July 21.

A widely-circulated consumer magazine also came out a little late, and somewhat misinformed on the facts, with an article protesting the proposed lamb grading suspension

and portraying the AMI in the role of a Judas goat.

Says the August issue of *Consumer Reports*: "The fact that the request for dropping government grades on lamb comes in the name of the National Wool Growers Association means only that the big packers have succeeded finally, after 15 years of heavy trade relations pressure, in wrapping themselves in sheep-growers' clothing. . . . In actual practice, as the AMI well knows, government grades have demonstrated their usefulness. Large institutional buyers, including the military forces, have learned by a hard dollars-and-cents yardstick that to buy meat by any other method is to waste money."

Conceding that the federal grading system may not be perfect, the magazine asserts: "But the answer is to improve, not discard, grading. A return to the haphazard quality manipulation that dominated the fresh meat industry's merchandising and selling before federal grades were established would be a retreat into a caveat-emptor jungle."

The magazine revealed its own confusion about the lamb grading proposal in reporting that the USDA had called an August 1 hearing to consider the suspension. "Except for readers of *Consumer Reports*, however," the article says, "the consuming public will be largely unaware of what is at stake for them at that hearing."

The USDA's original proposal was to suspend lamb grading on August 1; the date later was postponed until September 1, which now is the deadline for recommendations to improve standards.

Borderline Geography Lesson Costs Firm \$500

Although residents of the small border towns of Florala, Ala., and Paxton, Fla., may ignore the state line between them, they are not "one" in the eyes of the federal government, Frosty Morn Meats, Inc., of Montgomery, Ala., learned in a \$500 "geography lesson" in U. S. District Court in Montgomery.

The company was charged with violating the U. S. Meat Inspection Act by sending bologna, wieners and smoked pork sausage that had not been inspected by the U. S. Department of Agriculture to Staggers Store in Paxton. Entering a plea of nolo contendere, Frosty Morn said the store listed its address in orders as Florala despite its location on the other side of the state line.

Judge F. M. Johnson, accepted the plea and fined the firm \$500.

New LCI Committee Planning New Booklet on Livestock Handling and Other Educational Work

Proper handling of livestock, from the time it is sorted on the farm for transportation to the market, until it hangs on the packinghouse dressing rail, is the target of the new livestock handling committee of Livestock Conservation, Inc. The committee, headed by J. C. Macfarlane, field director of New England Livestock Conservation, Inc., Boston, is planning a program of education, publicity and field work to reduce the sizable loss the livestock and meat industries sustain as a result of improper handling.

While this damage generally is apparent only on the packer's dressing rail, it may occur at any point in the transportation and handling cycle, including the packer's holding and stunning-shackling pens.

The seriousness of the losses suffered was illustrated by LCI presi-

dent, J. L. Crowley, senior vice president of The Cudahy Packing Co., who reported recently that after a careful evaluation of bruise losses at its various plants, the losses had been found to range from \$0.65 to \$1.05 per head slaughtered.

The committee has plans for the preparation of a National Safety Livestock Handling Manual as its first undertaking. The manual will be arranged to provide an overall approach to the basic handling problem, as well as being divided into sections with specific directions covering the many different levels of handling where men and livestock meet.

Plans were made to increase the committee's membership to include all national organizations, in addition to associations interested in animal agriculture.



MEMBERS of new livestock handling committee of LCI at the first meeting in Chicago are shown seated (left to right): M. W. DeHoogh, LCI northwest regional manager; Harold Stone, manager, live hog department, Rath Packing Co.; L. B. Peggs, executive vice president, National Stock Yards and Exchange Foundation; H. C. Aaberg, assistant commodity director, American Farm Bureau Federation; Ray L. Cuff, LCI southwestern regional manager; J. C. Macfarlane; Mrs. Killen, stenographer; R. Harvey Dastrup, LCI general manager; J. C. Rosse, LCI manager, Denver-Omaha region, and B. H. Jones, department of research and agricultural relations, Union Stock Yard & Transit Co. Standing are Dr. J. W. Cunkelman, first vice president of LCI and chief veterinarian of Swift & Company, and Paul Zillman, of the American Meat Institute who is the secretary-treasurer of Livestock Conservation, Inc.

Uniform Frozen Food Code Passed by AFDOUS Board

A uniform code for handling frozen foods, requiring that they remain in 0° F. temperature from the time they are packaged until placed in a store display case, was approved by the executive board of the Association of Food and Drug Officials of the United States during its annual conference in Boston.

The code is not law but will be recommended to the states for inclusion in their food regulations.

Milton Duffy of California, chairman of an association committee

which studied the code for a year under a four million dollar U. S. Department of Agriculture research project, said the code is aimed "at giving the public a higher quality frozen food."

C. S. Brinsfield of Maryland, committee sub-chairman, explained the code is primarily aimed "at the weakest link in the distribution chain, the handler in a metropolitan area who depends on the use of dry ice, rather than mechanical refrigeration." Those handlers, Brinsfield said, transport their frozen foods at temperatures ranging from 0° to 20° Fahrenheit.

Federal Meat Inspection Is Granted to 14 Firms

The Meat Inspection Division, U. S. Department of Agriculture, has granted meat inspection to the following firms:

Armour and Company of Delaware, Slaton hwy., Route 6, mail, P. O. Box 840, Lubbock, Tex., also doing business as Supreme Beef Co.; West Coast Meat Co., Inc., 31224 Marsh rd., mail, P. O. Box 204, Alvarado, Cal.; Duffy-Mott Co., Inc., Lake rd., Hamlin, N. Y.; Wallabout Meat Packing Co., Inc., 360 Johnson ave., Brooklyn 6, N. Y., and subsidiary Gold Ribbon Fresh Frosted Meats, Inc.; Volz Packing Co., 826 E. Prairie ave., St. Louis 7, Mo.; Dinner Ready of Virginia Corp., Route 800, mail, P. O. Box 116, Timberville, Va., and Henningsen, Inc., 2501 College st., mail, P. O. Box 2327, National Station, Springfield, Mo.

Also, F. M. Stamper Co., 610 S. Main st., Carrollton, Mo.; Suter's Foods, Inc., 258 May st., mail, P. O. Box 809, Sycamore, Ill.; Kraft Foods, division of National Dairy Products Corp., 6950 Artesia ave., mail, P. O. Box 338, Buena Park, Cal.; Mr. Sausage, Inc., 208 S. Kalamath st., Denver 23, Colo.; Bernard Food Industries, Inc., 1208 E. San Antonio st., San Jose 27, Cal., and subsidiary Kamp-Pack, Inc.; Tasty Steak Co., 483 S. Griggs ave., St. Paul, Minn., and Prepared Food Products, division of Stafalls, Inc., 1400 Engine st., Whistler, Ala.

Meat inspection has been withdrawn from Krey Packing Co., 2628 W. Main st., Belleville, Ill.; The Great Atlantic & Pacific Tea Co., 569 Monmouth st., Jersey City 2, N. J., and Mission City Meat Co., 659 Irwin st., San Rafael, Cal.

Extensions of meat inspection announced by MID are: Patrick Cudahy, Inc., Cudahy, Wis., to include Sweet Apple-Wood Farm, Inc.; Hygrade Food Products Corp., New York, N. Y., to include Hygrade's Liberty Provision division and Evergood Foods Corp., and Armour and Company at Norfolk, Va., Providence, R. I., and South San Francisco, Cal., to include The North American Provision Co.

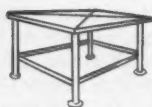
MID also announced the following name changes for official establishments: Marco Packing Co., 5600 York st., Denver 16, Colo., instead of Denver Boneless Beef Co.; Courtland Packing Co., Inc., Courtland, Va., instead of Manry Bros., and Rockland Packing Co., Inc., 30 West st., Spring Valley, N. Y., instead of Rockland Packing Co.



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Handbook Acts As Guide To Beef, Lamb, Veal Cuts

Three factors—breeding, feeding and environment—are manipulated to produce what might be termed a new biological variety of "heavy" cattle, which is the source of tastier, juicier and more tender and economical "heavy" beef, according to a deftly illustrated publication entitled "The Home Handbook of Meat Cuts and Meat Recipes," published by Puritan Beef Company, Inc., New York City.

The ambitious booklet then proceeds to explain the characteristics of the best tasting and best quality (or "heavy") beef, as well as those of lamb and veal.

It attempts to act as an authoritative guide to meat in four ways: 1) by depicting each cut of meat for quick identification, with the U. S. Department of Agriculture approved name of a particular cut; 2) by showing where each cut has its origin in the animal—the whole-sale or primal cut from which each home style cut is taken; 3) by indicating the versatility of the various cuts of meat through recipes showing how to prepare a wide variety of dishes, and 4) by explaining how to determine the quality of meat quickly and before the cut is purchased.

Each primal cut in the chapters on beef, lamb and veal can be located easily in the booklet by lifting an appropriate section of a colored diagram of the respective animal. By lifting the various flaps (and thereby dissecting the animal), the reader not only sees the primal cut, but also views descriptions and illustrations of home style cuts (and their quantities) which are derived from the particular primal cut.

The handbook maintains that the marbling and conformation of the cut, as well as the color and texture of the fat, are important elements to consider in choosing high quality cuts of meat on the basis of their appearance.

The guide also offers information on the procedures to follow in freezing meat successfully. A "storage period chart" lists the maximum amount of time that meat and other foods can be stored safely under refrigeration.

'Lucky (Wiener) Labels' Can Spell Cold, Hard Cash

Vienna Sausage Mfg. Co., Chicago, is promoting its wieners in the Chicago Tribune's first "lucky labels" contest—a newspaper promotion featuring a series of reader participation

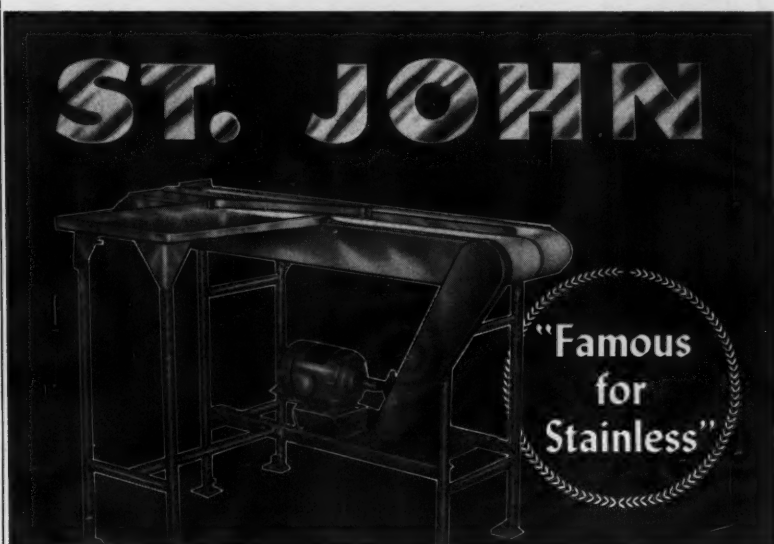
contests designed to boost sales of grocery products in the Chicago market.

The promotion consists of a series of 12 monthly contests, each of which contains 20 incomplete statements that Tribune readers will be asked to complete. Persons who complete all statements correctly receive an opportunity to win a cash prize of \$5,000 to \$45,000, according to Alvin W. Dreier, manager of the general display advertising division of the daily Chicago morning newspaper.

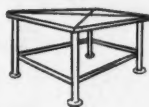
Solutions may be accompanied by

labels, box tops or other proof of purchase of products of the 20 grocery advertisers participating in each promotion. Each monthly contest continues for five days a week during a period consisting of four successive weeks.

Dreier says that the promotion is designed to boost grocery store product sales, offer tie-in opportunities to the 20 grocery product advertisers in each contest and furnish these participating companies with positive proof of product purchases during the specific period of each monthly contest.



Pork Heart
Cutter & Washer
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Nothing Serves Like Stainless

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Only stainless . . . is free of odors and will not contaminate meat products.

Only stainless . . . will not chip, flake or crack and cause rejection of product.

Insure your production and product—buy the best—stainless equipment fabricated by St. John.

There is no substitute for stainless steel and quality.

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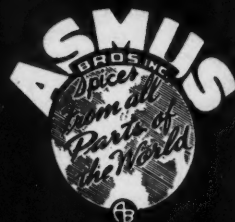
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import only select, choice
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in the correct quality and
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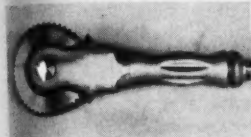
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THE NATIONAL PROVISIONER, AUGUST 1, 1959

NEW EQUIPMENT and Supplies

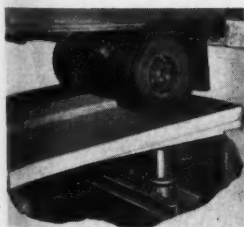
Further information on equipment and supplies may be obtained by writing to manufacturer direct or writing The Provisioner, using key numbers and coupon below.

SKINNING KNIFE (NE 783): Termed "Autoflay," mechanical knife for skinning cattle, calves and hogs is available in electric and pneumatic models. Shipping at 28 lbs., elec-



tric unit uses 1/12 hp., 3-450 rpm motor. Pneumatic model operates on air pressure of 90 psi. and has 16-ft. hose; it ships at 11 lbs. Knife's balanced movement is said to eliminate vibration, lessening operator fatigue and wear on moving parts. Introduced by Packers Development Co., Clinton, Conn., knife has cutting head with three lubricated moving parts.

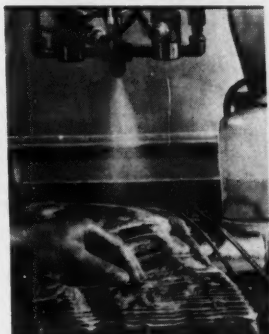
TRUCK LEVELER (NE 782): Truck leveling device, which raises or



lowers truck bed to dock level, is manufactured by Rotary Lift Co., Memphis, Tenn. Unit employs non-skid steel platform set

flush with paving in front of loading dock; front edge of platform is hinged and rear edge is supported by two oil-hydraulic jacks. An electric power unit with pushbutton control provides oil pressure to operate the jacks. Capacity is 40,000 lbs. and vertical travel, 28 in.

SPRAY DISPENSER (NE 785): Automatic dispenser for applying salt brine mists or sprays of soluble additives to meat and oth-



er foods has been introduced by International Salt Co., Inc., Scranton, Pa., in two models. One model operates on plant air supply and the other as completely self-contained spraying system. Mechanical switch automatically controls spraying on "no-product, no-spray" basis. Various spray nozzles are available for the unit.

FEEDING CONTAINER (NE 788): Introduced by

E k c o-Alcoa Containers Inc., Wheeling, Ill., aluminum foil volume feeding container fits all standard-size steam tables. Reductions in waste and handling are special advantages. Container's inside dimensions are 11 3/4 x 4 5/8 x 1 1/2 in. Standard cover is available and may be applied by automatic or manual closure machinery. Unit holds approximately 2 1/2 lbs. of product.

SHIPPING CONTAINER (NE 792): Insulated frozen food shipping container is designed to last longer, cost less and give products



maximum insulated protection en route, according to Can-Pro Corp., Kold Pak division, Fond Du Lac, Wis. Galvanized metal liner with corrugations in sides and bottom allows circulation of cold air around frozen food packages by convection or radiation. Lightweight unit is compact and can be handled easily.

INVISIBLE INK (NE 789): Invisible ink can be used industrially and commercially as coding system on cartons and crates of all sizes and for identification of packaged materials and items which have been lost, stolen or mixed in with non-related materials. Ink can be applied with felt point pens, stamping machines, from stamp pad or

with a brush. Announced by Ultra-Violet Products, Inc., San Gabriel, Cal., product is non-flammable and non-toxic.

WATERPROOF COATING (NE 784): Synthetic resin coating for industrial use is not affected by grease, oil, blood, food acids or juices, according to Grant Chemical Co., Inc., Baton Rouge, La. Designated "Tile Kote," coating does not absorb odors and is said to be suitable for use in contact with foodstuffs. With compressive strength of 21,000 psi., abrasion-resistant coating contains no evaporative solvents.

CARVING KNIFE (NE 780): Featuring "built-in slicing control," compact knife slices, carves and chops meat and other food products. Distributed by Sidm ur Imports, New York City, knife has 8 1/4-in. stainless steel blade with serrated edge. Blade



adjusts easily to desired thickness and remains securely in position. Model pictured features slicing guide and is said to be easy to clean.

ANTI-FOG FILM (NE 786): Anti-fog treatment for food packaging applications of its transparent polystyrene film has been announced by The Dow Chemical Company, Midland, Mich. Treatment banishes water condensation brought about by changes in temperature and humidity on package windows and wraps of the film. Treated film maintains constant clarity under extreme conditions.

Use this coupon in writing for further information on New Equipment. Address The National Provisioner, 15 W. Huron St., Chicago 10, Ill., giving key numbers only (8-1-59).

Key Numbers

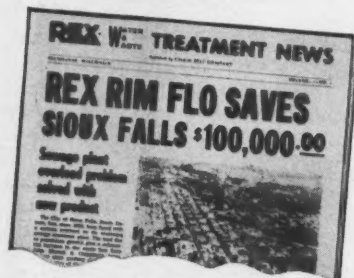
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THE NATIONAL PROVISIONER, AUGUST 1, 1959

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442 Glenwood Road • Clinton, Conn.

Feeding for Absentee Investors is A New Development in Cattle Business

LONG-DISTANCE cattle feeding, taking its name from the fact that the feeder can direct his entire operations via telephone, is a new avenue for venture capital to enter the cattle feeding business, according to a copyrighted story in the *Humble Farm Family*, a monthly farm magazine published by the Humble Oil & Refining Co., located in Houston, Tex.

In this venture an entrepreneur can have purchased for his account a lot of feeder cattle which are then finished and sold for him by an integrated feed lot operator who charges the investor a fixed fee for buying the feeders, a lot rental and the actual feed cost. There is no charge for selling the finished cattle. After the books are tallied, the profit or the loss accrues to the cattle purchaser.

The operation described is that of the Texas Feed & Cattle Co., Kilgore, under the management of A. G. Morton. The feed lot has 80 pens, each of which can hold about 60 head of feeder cattle. Adjacent to the feed lot is the feed mill which can produce 25 tons of feed per hour. This feed is scientifically compounded through feed manufacturing machinery which is operated from a central control panel.

Feeder owners are charged a flat 5¢ per day per head management fee, plus the actual cost of the feed which is consumed. Each investor must buy a lot of cattle so an accurate record of the feed consumption per pen can be kept.

Feeders for the Teaxs Feed & Cattle Co. pens are generally purchased at the 400-lb. calf weight and finished to about 600 lbs. when they will probably be graded Good, the meat quality preferred by the average Texas consumer. The feed lot will purchase the feeders at a flat fee of \$1, the charge it must pay professional buyers.

It will take about 90 to 120 days to finish the feeders to the desired weight. In January the average feed cost was 45¢ to 55¢ per head per day, with the cattle on feed 24 hours (the lots are illuminated at night). At the end of the finishing period the feed lot sells the cattle for the account. In 1958, when the feed lot handled about 60 lots as an investment venture, only one showed a loss, according to *Farm Family*.

One of the investors in the feed lot cattle finishing is H. A. Degner, manager of radio station KOCA,

Kilgore. In giving his viewpoint, Degner stated, "I know where I can get a guaranteed return of 4 per cent and where I can get a safe 6 per cent. But I decided the feed lot offered a pretty good shot at 30 per cent or more." It takes about \$10,000, according to the *Farm Family* story, to invest in a lot of cattle.

Barring sudden breaks in price, narrowing of spreads between finished and unfinished cattle, sudden surges in feed cost, etc., the average investor can hope for a profit, the article maintains.

In 1958 the average net return per head was \$15. This gain represents the profit from upgrading the animal from a feeder to a Good grade and the difference between feed cost and market value for the 200 lbs. gained.

In a normal market upgrading represents the major profit. Not all the cattle in the feed lot are handled as investments for absentee owners. The firm feeds cattle for packers and other feed lot operators.

There are other integrated feed lots reportedly being organized that will offer the investment potential, according to the magazine article.

The Texas Feed and Cattle Co. is increasing its operations so it will be able to handle 10,000 head per year. Thus far, the feed lot has been operating at capacity without soliciting any accounts. Prospective cattle feeders come to it.

One group of 10 businessmen with an investment of \$5,000 each has pooled \$50,000 with which the men intend eventually to purchase and sell a lot of cattle every week, giving them a hedge against swings in the cattle market.

Clayton Act Finality Bill Is Signed by President

The bill (S-726) to make Federal Trade Commission cease-and-desist orders final under the Clayton Act, unless appealed within 60 days, was signed by the President last week after receiving the approval of the House and Senate.

Senator John Sparkman (D-Ala.), chairman of the Senate small business committee, who sponsored the legislation, said the law will become the most substantial antimonopoly legislation enacted since 1950. The law will correct the present situation which allows three violations of the Clayton Act before the violator can be punished.

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More quality!
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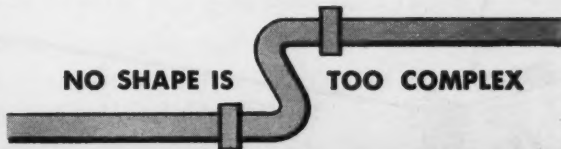
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of the Meat Industry

Raymond Crusey (right), Purchasing Agent and F. E. Ruwe, Assistant Purchasing Agent, Braun Brothers Packing Company, Braun slaughters and processes over 300,000 head of cattle and hogs each year.



Braun's
The Braun Brothers Packing Company

TROY, OHIO • U.S. GOVERNMENT INSPECTED MEATS • PHONE 14-2-1273

Aug 27, 1938

Mr. Robert J. Clark, Advertising Manager
The National Provisioner
15 West Huron Street
Chicago 10, Illinois

Dear Mr. Clark:

In regard to your letter of April 25th to Mr. Allen Braun, we are appreciative to your reproducing our statement in "The National Provisioner".

The "Purchasing Guide" has been a great benefit to us at The Braun Brothers Packing Company. The interlocking directories, indexes and catalog sections facilitates locating either products or suppliers rapidly. It is a wonderful asset to our Purchasing Department library.

Very truly yours,

THE BRAUN BROTHERS PACKING CO.

Raymond Crusey
Raymond Crusey, Purchasing Agent

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READ WHAT THIS TROY, OHIO PACKER HAS TO SAY ABOUT THE GUIDE...

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The Purchasing Guide can help YOU with complete

- information on products and services of major industry suppliers
- listings of over 3,500 trade names, with the supplier and his location
- classified directory of suppliers for over 1,500 products (here are just a few)

Binders	—57 suppliers
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Brine Pumps	—53 suppliers
Temperature Controllers	—50 suppliers

Save valuable time, buy only after you get all the facts—quickly and easily...

USE THE PURCHASING GUIDE REGULARLY

A NATIONAL PROVISIONER PUBLICATION



Oklahoma Meat Grading [Continued from page 9]

The state veterinarian said that state grading is expected to begin about August 15, one month before the new mandatory identification law goes into effect. Indications are that a staff of five men, including four graders and the supervisor, will be needed in the grading service.

Although pork is not "customarily sold" by grade at the consumer level, since pork is not graded by the USDA, the state will do some pork grading where requested in state institutional contracts, Dr. Riemen-schneider said.

A side effect of the new law probably will be to bring more Oklahoma plants under the state's voluntary meat inspection program, according to Dr. Riemen-schneider. Twenty-seven plants now operate under state inspection. There are 111 slaughtering establishments and 137 meat processing plants licensed to operate in the state. Rather than to advertise and sell their fresh meat as "ungraded," a number of the uninspected plants probably will apply for state inspection to qualify for the grading service. The Oklahoma grade stamp will be a $1\frac{1}{2}$ x $\frac{3}{4}$ -in. outline of the state map overprinted with the words "Okla." and quality mark.

Although not fully-financed by the state, the Oklahoma meat inspection program comes close to that goal, largely due to efforts of the Oklahoma Independent Meat Packers Association. The 1959 legislature again appropriated \$100,000 as the state's share of the \$125,000 annual cost of meat inspection.

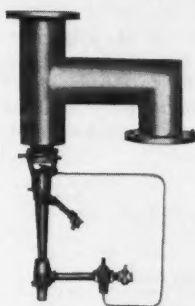
Most of the state-inspected plants in Oklahoma now receive federal grading, according to Dr. Riemen-schneider. Under the voluntary federal program, however, a packer may designate the carcasses he wants graded and the "ungraded" status of the rest of his output has been indicated only by the absence of any federal grade marking. Since the lack of grading will have to be spelled out in Oklahoma, this may influence packers under the federal program to have more carcasses of lower quality graded.

Even carcasses of U.S. Canner and Cutter quality, which now rarely are graded, will have to be marked "ungraded" in Oklahoma if, for example, they are sold by a slaughterer to a sausage manufacturer.

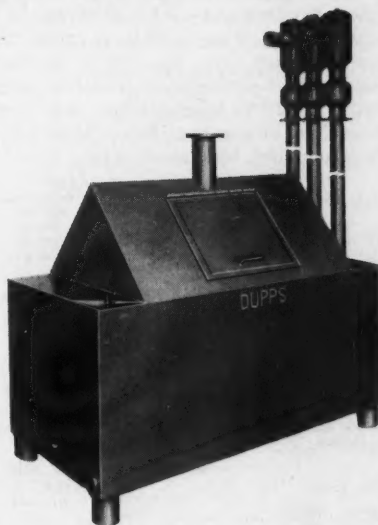
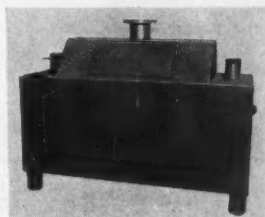
The new Oklahoma grading program, like that of the federal government, is to be self-supporting. The base rate paid for federal grading is \$6 an hour. The Oklahoma fee has not yet been worked out.



25-A STEEL HOT WELL



Gas After Burner



The Dupps 25-A Steel Hot Well offers you the very finest in cooking odor control. Installed in the cooker room, it handles up to six cookers at one time. The all steel construction prevents the cracking or breaking prevalent in concrete units. Since it is not part of the building, it can easily be removed if future changes warrant. Proper baffling is provided to trap boil-over materials and the vented hood and stack conveys non-condensable odorous gases outside of your building. The gas after burners destroy odorous and obnoxious gases by burning, the only really effective method of disposal. This gas after burner can operate on either natural or bottled gas. The large access door provides for easier skimming out, and the visual overflow permits operator to continually check the conditions of the water going to the sewer. The size is 4' wide x 8' long x 7' high. The shipping weight is 875 lbs.

The Dupps 25-B Steel Hot Well is essentially the same as the 25-A in all working principles except for the fact that it handles only one or two cookers. The size is 30" wide x 66" high x 72" long. The shipping weight is 775 lbs.

Write

THE DUPPS CO. Germantown, Ohio

ALL MEAT . . . output, exports, imports, stocks

Meat Volume 10% Above 1958; Mostly Pork

Meat production under federal inspection for the week ended July 25 settled slightly to 389,000,000 lbs. from 390,000,000 lbs. for the previous week. The decline was attributed mostly to the drop-off in beef output, as that of pork was up a trifle. However, current volume of meat production was about 10 per cent larger than the 352,000,000 lbs. produced in the same week last year, due mostly to the larger hog slaughter, supported some by the heavier average cattle weight. While cattle slaughter tends to work closer to numbers last year, hog kill last week was about 247,000 head, or 26 per cent larger than a year ago. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK	
	Number	Production	Number	Production
	M's	Mil. lbs.	(Excl. lard)	
July 25, 1959	345	204.6	1,180	162.7
July 18, 1959	345	207.3	1,170	160.8
July 26, 1958	356	202.0	933	128.6

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD.
	Number	Production	Number	Production	Mil. lbs.
	M's	Mil. lbs.	M's	Mil. lbs.	
July 25, 1959	82	10.8	245	11.0	389
July 18, 1959	90	11.6	245	10.8	390
July 26, 1958	92	12.0	220	9.9	352

1950-59 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1950-59 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHT AND YIELD (LBS.)					
Week Ended	CATTLE		HOGS		
	Live	Dressed	Live	Dressed	
July 25, 1959	1,040	593	242	138	
July 18, 1959	1,045	601	230	129	
July 26, 1958	994	567	241	138	

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD.
	Live	Dressed	Live	Dressed	Mil. lbs.
July 25, 1959	235	132	93	45	41.5
July 18, 1959	241	137	94	45	41.0
July 16, 1958	234	130	92	45	32.0

AMI PROVISION STOCKS

Provision stocks, as reported to the American Meat Institute, totaled 128,700,000 lbs. on July 18. This volume was up 26 per cent from 102,300,000 lbs. in stock a year earlier:

Stocks of lard and rendered pork fat totaled 54,300,000 lbs. for a 139 per cent gain over the 22,700,000 lbs. in store a year earlier.

The accompanying table shows stocks as percentages of holdings three weeks and a year earlier.

	July 18 stocks as percentages of inventories on	July 19
	July 27	July 19
HAMS:	1959	1958
Cured, S.P.-D.C.	100	96
Frozen for cure, S.P.-D.C.	78	121
Total hams	86	109
PICNICS:		
Cured, S.P.-D.C.	113	94
Frozen for cure, S.P.-D.C.	86	60
Total picnics	97	73
BELLIES:		
Cured, D.S.	99	124
Frozen for cure, D.S.	88	110
Cured, S.P.-D.C.	104	97
Frozen for cure, S.P.-D.C.	78	140
OTHER CURED MEATS:		
Cured and in cure	94	94
Frozen for cure	78	232
Total other	84	141
FAT BACKS:		
Cured, D.S.	87	92
FRESH FROZEN:		
Loins, spareribs, neckbones, trimmings, other—Total	89	147
TOT. ALL PORK MEATS	86	126
LARD & R.P.F.	92	239
PORK LIVERS	89	171

CALIFORNIA STATE INSPECTED SLAUGHTER

State inspected slaughter of livestock in California, June 1959-58, as reported to THE PROVISIONER.

	1959	1958
Cattle, head	36,951	34,487
Calves, head	13,857	18,494
Hogs, head	15,696	18,259
Sheep, head	47,174	51,253
Meat and lard production for June 1959-58 (in lbs.) were:		
Sausage	10,174,974	8,926,803
Pork and beef	12,130,353	8,851,520
Lard, substitutes	867,684	796,088
Totals	23,173,011	18,574,411
As of June 30, 1959, California had 118 meat inspectors. Plants under state inspection totaled 365, and plants under state approved municipal inspection totaled 50.		

CANADIAN SLAUGHTER

Inspected slaughter of livestock in Canada in June 1959-58, as reported by the Canadian Department of Agriculture:

	June 1959	June 1958
Cattle	Head	Head
Calves	160,441	176,362
Hogs	70,129	92,320
Sheep	706,590	494,564
	25,114	27,957
Average dressed weights of livestock were as follows:		
Cattle	June 1959	June 1958
Calves	527.4 lbs.	509.5 lbs.
Hogs	120.3 lbs.	117.1 lbs.
Sheep	163.9 lbs.	168.4 lbs.
	45.4 lbs.	46.4 lbs.

See Schools An Expanding Outlet For Animal Products

Livestock producers, processors, and distributors can look toward the nation's public schools as an expanding market for their products, the Agricultural Marketing Service has suggested. Today, about 60,000 of the 106,000 public schools in the United States below the college level offer some sort of lunch service, AMS added.

As more and more food service facilities are built into new schools and older schools modernize to accommodate lunch programs, this market continues to grow. Already, from July 1957 to June 1958, our public schools used more than 182,000,000 lbs. of fresh and processed meat.

Most of the meat delivered to public schools between July 1957 and June 1958 was beef. About 109,000,000 lbs. of beef were used that year, along with 42,000,000 lbs. of luncheon meat, 27,000,000 lbs. of pork, 3,000,000 lbs. of variety meat, 329,000 lbs. of lamb and 129,000 lbs. of veal.

Ground beef and frankfurters were the two most popular individual items. Schools served nearly 84,000,000 lbs. of ground beef during the survey year and 28,000,000 lbs. of frankfurters. Over 61,000,000 lbs. or nearly three-fourths of the ground beef was acquired locally. The balance came from supplies purchased by the USDA especially for the National School Lunch Program, plus some carryover from the preceding school year.

Ground beef alone accounted for almost 43 per cent of the total wholesale value of all meats delivered to public schools. Frankfurters ranked next in value, making up over 14 per cent of the total.

Beef items represented nearly 60 per cent of the wholesale value of school meat purchases and donations. Luncheon meats totaled 22 per cent; pork, 16 per cent; and variety meats, lamb, and veal, the remaining 2 per cent.

Cold Storage Hide Stocks

Hides and pelts held in cold storage on June 30 totaled 60,165,000 lbs., according to the U. S. Department of Agriculture. This volume compared with 56,593,000 lbs. in stock a month earlier, 92,899,000 lbs. a year ago, and the five-year 1954-58 average of 83,763,000 lbs. as of June 30.

PROCESSED MEATS . . . SUPPLIES

May Meat Processing Volume In Moderate Rise Over That Of The Same Period Last Year

PROCESSING of meats and meat food products in four May weeks was at a comparatively high level. Aggregate volume of all products handled at 1,394,161,000 lbs. was also up moderately from 1,269,634,-

000 lbs. for the month last year.

Production of sausage amounted to 140,051,000 lbs. compared with 132,-073,000 lbs. last year. Processors turned out 16,920,000 lbs. of meat loaves, head cheese, chili, etc. up

from 16,666,000 lbs. a year ago.

Processors sliced 80,374,000 lbs. of bacon in May for about an 11 per cent increase over 70,692,000 lbs. for the month last year. Volume of lard rendered at 162,092,000 lbs. was about 16 per cent larger than the 136,114,000 lbs. last year.

MEAT AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—MAY 3 THROUGH MAY 30, 1959 COMPARED WITH LIKE PERIOD, MAY 4 THROUGH MAY 31, 1958

Placed in cure—	May 3—30 1959	May 4—31 1958	21 Weeks 1959	22 Weeks 1958
Beef	12,547,000	10,900,000	60,762,000	69,940,000
Pork	275,673,000	253,365,000	1,410,062,000	1,340,963,000
Other	66,000	52,000	268,000	437,000
Smoked and/or dried—				
Beef	4,586,000	4,016,000	20,800,000	22,686,000
Pork	209,997,000	179,813,000	1,017,270,000	934,585,000
Cooked Meat—				
Beef	6,665,000	6,416,000	36,169,000	36,343,000
Pork	24,326,000	23,474,000	116,816,000	117,016,000
Other	140,000	191,000	898,000	1,113,000
Sausage—				
Fresh finished	17,158,000	14,876,000	110,039,000	96,721,000
To be dried or semi-dried	9,620,000	9,987,000	50,774,000	51,861,000
Franks, wieners	60,391,000	56,655,000	259,105,000	264,891,000
Other, smoked, or cooked	52,882,000	50,555,000	249,255,000	257,477,000
Total sausage	140,051,000	132,073,000	669,173,000	670,950,000
Loaf, head cheese, chili, jellied products	16,920,000	16,666,000	79,951,000	83,898,000
Steaks, chops, roasts	42,176,000	38,242,000	218,161,000	219,828,000
Meat extract	39,000	67,000	1,259,000	789,000
Sliced bacon	80,374,000	70,692,000	408,547,000	370,206,000
Sliced, other	22,961,000	20,432,000	105,378,000	101,100,000
Hamburger	14,784,000	13,748,000	74,607,000	72,647,000
Miscellaneous meat product	13,103,000	10,217,000	75,316,000	51,528,000
Lard, rendered	162,092,000	136,114,000	899,098,000	797,028,000
Lard, refined	115,450,000	103,939,000	645,457,000	601,481,000
Oil stock	5,254,000	4,153,000	37,619,000	26,482,000
Edible tallow	26,309,000	24,449,000	142,989,000	125,650,000
Compound containing animal fat	51,328,000	52,549,000	299,308,000	296,014,000
Oil-margarine containing animal fat	7,737,000	5,208,000	44,842,000	34,909,000
Canned product (for civilian use and Dept. of Defense)	161,578,000	162,856,000	972,029,000	947,901,000
Totals*	1,394,161,000	1,269,634,000	7,327,079,000	6,914,958,000

*These figures represent "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then smoking, slicing.

*Includes sliced dried beef, sliced sausage, loaves, etc.

DOMESTIC SAUSAGE

Pork sausage, bulk, (incl. lb.)	
In 1-lb. roll	30 1/4 @ 34 1/4
Pork saus., sheep cas.,	
In 1-lb. package	.48 @ 53
Franks, sheep casing,	
In 1-lb. package	.62 1/2 @ 72
Franks, skinless,	
In 1-lb. package	.48 @ 53
Bologna, ring, bulk	.44 1/2 @ 53
Bologna, a.c., bulk	.39 @ 43
Bologna, a.c., sliced,	
6, 7-oz. pack, doz.	2.61 @ 3.60
Smoked liver, n.c., bulk	47 1/2 @ 53
Smoked liver, a.c., bulk	35 @ 44
Polish sausage,	
self-service pack	.58 @ 79
New Eng. lunch spec.	.60 @ 67
sliced, 6, 7-oz., doz.	3.84 @ 4.92
Olive loaf, bulk	.45 @ 53
O.L., sliced, 6, 7-oz., doz.	2.88 @ 3.84
Head and tongue, n.c.	.69
Head, tongue, a.c.	.45 1/2 @ 65
Pepper loaf, bulk	.48 @ 65
P.L., sliced, 6-oz., doz.	3.05 @ 4.80
Pickie & pimento loaf	.42 @ 50 1/4
P&P loaf, sliced,	
6, 7-oz., dozen	2.78 @ 3.60

DRY SAUSAGE

(incl. lb.)	
Cervelat, ch. hog bungs	1.01 @ 1.03
Thuringer	.68 @ 70
Former	.87 @ 89
Reisner	.75 @ 77
Salami, B.C.	.95 @ 97
Salami, Genoa style	1.03 @ 1.05
Salami, cooked	.83 @ 55
Pepperoni	.85 @ 87
Schitan	.95 @ 97
Coleberg	.88 @ 90
Mortadella	.61 @ 63

CHGO. WHOLESALE

SMOKED MEATS

July 29, 1959	
Hams, skinned, 14/16 lbs. (Av.)	
wrapped	.44
Hams, skinned, 14/16 lbs.,	
ready-to-eat, wrapped	.45
Hams, skinned, 16/18 lbs.,	
wrapped	.45
Hams, skinned, 16/18 lbs.,	
ready-to-eat, wrapped	.46
Bacon, fancy trimmed, brisket	
off, 8/10 lbs., wrapped	.35
Bacon, fancy sq. cut, seed-	
less, 10/12 lbs., wrapped	.36
Bacon, No. 1, sliced 1-lb. heat	
self service pkg.	.50

SPICES

Basis Chicago, original barrels, bags, bales)	
Whole Ground	
kernel for sale.	
All-spice, prime	.86 .96
Resifted	.99 1.01
Chili pepper	.53
Chili powder	.53
Cloves, Zanzibar	.58
Ginger, Jam. unbl.	.52 .58
Mace, fancy Banda	3.50 3.90
West Indies	.35
East Indies	.310
Mustard flour, fancy	.43
No. 1	.38
West Indies nutmet	2.10
Paprika, Amer. No. 1	.55
Paprika, Spanish	.90
Cayenne pepper	.91
Pepper:	
Red, No. 1	.56
White	.58 .63
Black	.41 .45

SAUSAGE CASINGS

(incl. prices quoted to manufacturers of sausage)	
Beef rounds: (Per set)	
Clear, 29/35 mm.	1.15 @ 1.25
Clear, 35/38 mm.	1.20
Clear, 35/40 mm.	1.05
Clear, 38/40 mm.	1.10
Clear 44 mm./up	1.50 @ 1.85
Not clear, 40 mm./dn.	75 @ 85
Not clear, 40 mm./up	85 @ 95
Beef weasands: (Each)	
No. 1, 24 in./up	14 @ 17
No. 1, 22 in./up	10 @ 15
Beef middles: (Per set)	
Ex. wide, 2 1/2 in./up	3.60 @ 3.85
Spec. wide, 2 1/2 in.	2.45 @ 2.60
Spe. med. 1 1/2 in.	1.75
Narrow, 1 1/2 in./dn.	1.15 @ 1.20
Beef bung caps: (Each)	
Clear, 5 in./up	30 @ 34
Clear, 4 1/2 in.	22 @ 26
Clear, 4-4 1/2 in.	15 @ 17
Clear, 3 1/2 in.	12 @ 15
Beef bladders, salted: (Each)	
7 1/2 inch up, inflated	21
6 1/2-7 1/2 inch, inflated	14
5 1/2-6 1/2 inch, inflated	14
Pork casings: (Per hank)	
29 mm./down	4.30 @ 4.55
29/32 mm.	4.85 @ 5.00
32/35 mm.	3.25 @ 3.35
35/38 mm.	2.65 @ 2.75
38/44 mm.	2.35 @ 2.45
Hog bungs: (Each)	
Sow, 34 inch cut	.62 @ .64
Export, 34 in. cut	.53 @ .57
Large prime, 34 in.	.40 @ .42
Med. prime, 34 in.	.28 @ .30
Small prime	.16 @ .22
Middles, cap off	.65 @ .70
Hog skips	.70 @ .75
Hog runners, green	.20 @ .25

Sheep casings: (Per hank)	
36/28 mm.	5.35 @ 5.45
24/26 mm.	5.25 @ 5.35
22/24 mm.	4.15 @ 4.25
20/22 mm.	3.65 @ 3.75
18/20 mm.	2.70 @ 2.80
16/18 mm.	1.35 @ 1.45

CURING MATERIALS

Nitrite of soda, in 400-lbs. Cwt.	
bbis., del. or f.o.b. Chgo.	\$11.98
Pure refined gran.	
nitrate of soda	5.65
Pure refined powdered nitrate	
of soda	8.65
Salt, paper sacked, f.o.b.	
Chgo. gran. carlots, ton	30.50
Rock salt in 100-lb.	
bags, f.o.b. whse., Chgo.	28.50
Sugar:	
Raw, 96 basis, f.o.b. N.Y.	6.35
Refined standard cane	
gran., deliv'd. Chgo.	9.40
Packers curing sugar, 100-	
lb. bags, f.o.b. Reserve,	
La., less 2%	8.85
Dextrose, regular:	
Cerelose (carlots, cwt.)	7.61
Ex-warehouse, Chicago	7.76

SEEDS AND HERBS

(incl. lb.)	
Whole Ground	
Caraway seed	23 28
Cominos seed	51 56
Mustard seed	
yellow	23 28
yellow Amer.	17
Oregano	40 49
Coriander	20 24
Morocco No. 1	34 63
Marjoram, French	20
Sage, Dalmatian.	
No. 1	56 64

FRESH MEATS... Chicago and outside

CHICAGO

July 29, 1959

CARCASS BEEF

Steers, gen. range: (carlots, lb.)	
Prime, 700/800	none qtd.
Choice, 500/600	44½ @ 44n
Choice, 600/700	44n
Choice, 700/800	42½ @ 43
Good, 500/600	42
Good, 600/700	41½
Bull	36½
Commercial cow	31½
Canner-cutter cow	30½ @ 31

PRIMAL BEEF CUTS

Prime:		(Lb.)
Rounds, all wts.	54	
Trimmed loins,		
50/70 lbs. (cl)	.90	@ 96
Square chucks,		
70/90 lbs.	36½ @ 38	
Arm chucks, 80/110	.35	@ 36
Ribs, 25/35 (cl)	.54	@ 60
Briskets (cl)	.31	@ 31½
Navels, No. 1	.15½ @ 16	
Flanks, rough No. 1	.17½	
Choice:		
Hindqtrs. 5/800	.56	
Foreqtrs. 5/800	.33½ @ 34n	
Rounds, 70/90 lbs.	.52½	
Trimmed loins, 50/70		
lbs. (cl)	.82	@ 85
Square chucks,		
70/90 lbs.	36½ @ 38	
Arm chucks, 80/110	.35	@ 36
Ribs, 25/30 (cl)	.52	@ 57
Ribs, 30/35 (cl)	none qtd.	
Briskets (cl)	.31	@ 31½
Navels, No. 1	.15½ @ 16	
Flanks, rough No. 1	.17½	
Good, (all wts.):		
Rounds	.50	@ 51
Sq. chucks	.36	@ 38
Briskets	.30	@ 31
Ribs	.50	@ 52
Loins	.77	@ 79

COW, BULL TENDERLOINS

C&C grade, fresh	Job lots
Cow, 3 lbs./down	1.00 @ 1.05
Cow, 3/5 lbs.	1.15 @ 1.20
Cow, 4/5 lbs.	1.30 @ 1.35
Cow, 5 lbs./up	1.40 @ 1.45
Bull, 5 lbs./up	1.40 @ 1.45

CARCASS LAMB

(cl prices, cwt.)	
Prime, 35/45	46.00 @ 50.00
Prime, 45/55	46.00 @ 50.00
Prime, 55/65	46.00 @ 49.00
Choice, 35/45	46.00 @ 50.00
Choice, 45/55	46.00 @ 50.00
Choice, 55/65	46.00 @ 49.00
Good, all wts.	45.00 @ 49.00

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles July 28	San Francisco July 28	No. Portland July 28
FRESH BEEF (Carcass):			
STEER:			
Choice: 5-600 lbs.	\$45.00 @ 48.00	\$46.00 @ 47.00	\$47.50 @ 49.00
Choice: 6-700 lbs.	43.00 @ 46.00	44.00 @ 46.00	47.50 @ 50.00
Good: 5-600 lbs.	42.00 @ 45.00	44.00 @ 45.00	46.00 @ 48.00
Good: 6-700 lbs.	41.00 @ 43.00	43.00 @ 44.00	45.50 @ 47.00
Stand.: 5-600 lbs.	39.00 @ 42.00	41.00 @ 42.00	42.00 @ 44.00
COW:			
Standard, all wts.	None quoted	38.00 @ 39.00	None quoted
Commercial, all wts.	34.00 @ 36.00	36.00 @ 38.00	37.00 @ 39.00
Utility, all wts.	31.00 @ 35.00	34.00 @ 36.00	34.00 @ 37.00
Canner-cutter	28.00 @ 32.00	30.00 @ 34.00	34.00 @ 37.00
Bull, util. & com'l	40.00 @ 42.00	38.00 @ 40.00	None quoted
FRESH CALF:	(Skin-off)	(Skin-off)	(Skin-off)
Choice: 200 lbs./down	54.00 @ 57.00	None quoted	46.00 @ 50.00
Good: 200 lbs./down	53.00 @ 55.00	52.00 @ 54.00	44.00 @ 48.00
LAMB (Carcass):			
Prime, 45-55 lbs.	45.00 @ 47.00	None quoted	None quoted
Prime, 55-65 lbs.	42.00 @ 44.00	None quoted	None quoted
Choice, 45-55 lbs.	45.00 @ 47.00	42.00 @ 45.00	43.00 @ 45.00
Choice, 55-65 lbs.	42.00 @ 44.00	41.00 @ 43.00	None quoted
Good, all wts.	41.00 @ 45.00	41.00 @ 44.00	40.00 @ 43.00
FRESH PORK (Carcass): (Packer style)	(Shipper style)	(Shipper style)	(Shipper style)
120-180 lbs., U.S. No. 1-3	None quoted	None quoted	26.50 @ 27.50
LOINS:			
8-10 lbs.	42.00 @ 45.00	47.00 @ 50.00	47.00 @ 50.00
10-12 lbs.	42.00 @ 45.00	47.00 @ 50.00	47.00 @ 50.00
12-16 lbs.	42.00 @ 45.00	43.00 @ 47.00	47.00 @ 50.00
PICNICS:	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	29.00 @ 36.00	30.00 @ 34.00	32.00 @ 36.00
HAMS:			
12-16 lbs.	40.00 @ 51.00	46.00 @ 50.00	47.00 @ 50.00
16-18 lbs.	40.00 @ 50.00	44.00 @ 48.00	46.00 @ 49.00
BACON, "Dry" cure, No. 1:			
6-8 lbs.	30.00 @ 36.00	40.00 @ 47.00	43.00 @ 48.00
8-10 lbs.	30.00 @ 36.00	38.00 @ 44.00	40.00 @ 44.00
10-12 lbs.	30.00 @ 34.00	35.00 @ 38.00	38.00 @ 42.00

BEEF PRODUCTS

(frozen, carlots, lb.)	
Tongues, No. 1, 100's	31
Tongues, No. 2, 100's	26
Hearts, regular 100's	18a
Livers, regular, 35/50s	25½ @ 26n
Livers, selected, 35/50s	34n
Lips, scalded, 100's	9½ @ 10
Lips, unsalted, 100's	8½ @ 9
Tripe, scalded, 100's	6
Tripe, cooked, 100's	7n
Melts	5
Lungs, 100's	5
Udders, 100's	5½ @ 5¾

FANCY MEATS

(cl prices)	
Beef tongues:	
corned, No. 1	40
corned, No. 2	38
Veal breads, 6/12 oz.	1.14
12 oz./up	1.28
Calf tongues, 1-lb./dn.	32

BEEF SAUS. MATERIALS

FRESH

Canner-cutter cow meat. (Lb.)	
Barrels	45n
Bull meat, boneless,	
barrels	50
Beef trimmings,	
75/85% barrels	33
Beef trimmings,	
85/90% barrels	41n
Boneless chucks,	
barrels	46n
Beef cheek meat,	
trimmed barrels	36¾
Beef head meat, bbls.	33n
Veal trimmings,	
boneless, barrels	45 @ 46

VEAL SKIN-OFF

(cl carcass price cwt.)	
Prime, 90/120	\$52.00 @ 53.00
Prime, 120/150	51.00 @ 53.00
Choice, 90/120	47.00 @ 48.00
Choice, 120/150	46.00 @ 48.00
Good, 90/150	45.50 @ 47.00
Com'l, 90/190	39.00 @ 41.00
Utility, 90/190	35.00 @ 38.00
Cull, 60/125	33.00 @ 36.00

BEEF HAM SETS

Insides, 12/up, lb.	58 @ 59
Outsides, 8/up, lb.	56 @ 57
Knuckles, 7½/up, lb.	58 @ 59
N-nomial, b-bid, a-asked.	

NEW YORK

July 28, 1959

CARCASS BEEF AND CUTS

Steers: (non-locally dr., lb.)	
Prime, carc. 6/700	48½ @ 51
Prime, carc. 7/800	48½ @ 51½
Choice, carc. 6/700	45½ @ 47½
Choice, carc. 7/800	45 @ 47
Good, carc. 5/600	43½ @ 45½
Good, carc. 6/700	43½ @ 45½
Hinds, pr. 6/700	59 @ 65
Hinds, ch. 6/700	56 @ 60
Hinds, ch. 7/800	55 @ 59
Hinds, gd. 6/700	54½ @ 56
Hinds, gd. 7/800	54 @ 56

(Beef cuts, locally dressed, lb.)

Prime steer:	
Hindqtrs. 600/700	59 @ 65
Hindqtrs. 700/800	59 @ 66
Hindqtrs. 800/900	58 @ 65
Rounds, flank off cut	
across	53½ @ 59
Rounds, diamond	
bone, flank off	54 @ 59
Short loins, untrim	.87 @ 1.14
Short loins, trim	1.06 @ 1.32
Flanks	.19 @ .22
Ribs (7 bone cut)	.60 @ .68
Arm chucks	.39 @ .43
Briskets	.33 @ .40
Plates	.14½ @ .19

Choice steer:	
Hindqtrs. 600/700	56 @ 60
Hindqtrs. 700/800	55 @ 59
Hindqtrs. 800/900	54 @ 57
Rounds, flank off	
cut across	53 @ 59
Rounds, diamond	
bone, flank off	53½ @ 59
Short loins, untrim	.88 @ .80
Short loins, trim	.89 @ 1.05
Flanks	.18½ @ .22
Ribs (7 bone cut)	.52 @ .58
Arm chucks	.36 @ .42
Briskets	.32 @ .40
Plates	.14 @ .18

FANCY MEATS

(cl prices)	
Veal breads, 6/12 oz.	1.20
12 oz./up	1.35
Beef livers, selected	43
Beef kidneys	21
Oxtails, ¾-lb., frozen	18

SPRING LAMB

(Carcass prices, cwt. Local)	
Prime 45/dn.	\$50.00 @ 55.00
Prime 45/55	51.00 @ 54.00
Prime 55/65	51.00 @ 53.00
Choice 45/dn.	49.00 @ 55.00
Choice 45/55	48.00 @ 53.00
Choice 55/65	48.00 @ 51.00
Good 45/dn.	46.00 @ 50.00
Good 45/55	46.00 @ 51.00
Good 55/65	45.00 @ 50.00
(Non-local)	
Prime 45/dn.	49.00 @ 53.00
Prime 45/55	49.00 @ 53.00
Prime 55/65	none qtd.
Choice 45/dn.	48.00 @ 52.00
Choice 45/55	48.00 @ 52.00
Choice 55/65	48.00 @ 52.00
Good 45/dn.	43.00 @ 48.00
Good 45/55	44.00 @ 47.00
Good 55/65	43.00 @ 45.00

VEAL—SKIN OFF

(Carcass prices)	(non-local)
Prime 90/120	58.00 @ 64.00
Prime 120/150	57.00 @ 63.00
Choice 90/120	48.00 @ 54.00
Choice 120/150	49.00 @ 54.00
Good 90/down	45.00 @ 50.00
Good 90/150	45.00 @ 50.00
Stand. 90/down	44.00 @ 47.00
Stand. 90/150	43.00 @ 48.00
Calif. 200/dn. ch.	47.00 @ 50.00
Calif. 200/dn. gd.	43.00 @ 47.00
Calif. 200/dn. std.	41.00 @ 44.00

PHILA. FRESH MEATS

July 28, 1959

STEER CARCASS: (Local, lb.)	
Choice, 5/700	45 @ 47½
Choice, 7/800	44½ @ 47
Good, 5/800	43½ @ 45½
Hinds, ch. 140/170	55 @ 58
Hinds, gd. 140/170	53 @ 56
Rounds, choice	54 @ 56
Rounds, good	52 @ 55
Full loin, choice	58 @ 60
Full loin, good	55 @ 58
Ribs, choice	54 @ 58
Ribs, good	52 @ 54
Armchucks, ch.	37 @ 39
Armchucks, gd.	36 @ 37

STEER CARC.: (Non-local, lb.)	
Choice, 5/700	45½ @ 47
Choice, 5/800	45½ @ 47½
Good, 5/800	43½ @ 45½
Hinds, ch. 140/170	56 @ 58
Hinds, gd. 140/170	54 @ 56
Rounds, choice	54 @ 56
Rounds, good	53 @ 55
Full loin, choice	58 @ 60
Full loin, good	55 @ 57
Ribs, choice	54 @ 58
Ribs, good	50 @ 54
Armchucks, ch.	37 @ 39
Armchucks, gd.	36 @ 38
VEAL CARC.: LB: Local	West
Prime, 90/150	51 @ 54
Choice, 90/150	48 @ 51
Good, 59/90	46 @ 48
Good, 90/120	46 @ 48

LAMB CARC.: LB: Local	West
Prime, 30/45	50 @ 52
Prime, 45/55	47 @ 51
Choice, 30/45	50 @ 52
Choice, 45/55	47 @ 51
Good, 30/45	46 @ 49
Good, 45/55	45 @ 47

CHGO. PORK SAUSAGE MATERIAL—FRESH

Pork trimmings:	(Job lots)
40% lean, barrels	11½
50% lean, barrels	12½
80% lean, barrels	30
95% lean, barrels	40
Pork, head meat	27
Pork cheek meat,	
barrels	35

Phila., N. Y. Fresh Pork

LOCALLY DRESSED

PHILADELPHIA: (cl, lb.)	
Reg., loins, 8/12	46 @ 49
Reg., loins, 12/16	44 @ 46
Boston Butts, 4/8	32 @ 33
Spareribs, 3/down	41 @ 44
Spareribs, 3/5	32 @ 35
Skinned hams, 10/12	35½ @ 39
Skinned hams, 12/14	35½ @ 39
Picnics, S.S. 4/8	26 @ 28
Picnics, S.S. 6/8	25 @ 27
Bellies, 10/12	23 @ 25

CHGO. FRESH PORK AND PORK PRODUCTS

July 28, 1959	
Hams, skinned, 10/12	37
Hams, skinned, 12/14	37
Hams, skinned, 14/16	37
Picnics, 4/8 lbs.	23½
Picnics, 6/8 lbs.	25½
Pork loins, boneless	77
Shoulders, 16/dn., loose	78
Pork livers	12
Tenderloins, fresh, 10's	72
Neck bones, bbls.	6½
Ears, 30's	10
Feet, s.c., bbls.	7

MONTHLY RATIOS

Hog and corn prices, basis Chicago, and hog-corn price ratios by the months were listed by the USDA as follows:

	B.&G. cwt.	Corn Bu.	Hog-corn Ratios
June 1959	\$16.18	\$1.280	12.6
May 1959	16.32	1.289	12.7
June 1958	23.06	1.350	17.1

PORK AND LARD... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price zone, July 29, 1959)

SKINNED HAMS		BELLIES	
F.F.A. or fresh	Frozen	F.F.A. or fresh	Frozen
36 10/12	35 1/2	20 1/2 n	6/8
36 12/14	35 1/2	20 1/2	8/10
35 1/2 @ 36 1/2	35 1/2	20 1/2 @ 21 1/2	10/12
35 @ 36	35	21 1/2 @ 22	12/14
34 @ 35	34	21 1/2 @ 22	14/16
29 1/2	29 1/2	21 1/2 @ 22	16/18
27 1/2	27 1/2	19	18/20
27 @ 27 1/2	27 n		
25 1/2	25 1/2		
23 1/2	23 1/2		

PICNICS		FAT BACKS	
F.F.A. or fresh	Frozen	Frozen or fresh	Cured
22 1/2	4/6	6 1/4 n	6/8
21 1/2	21 1/2	6 1/4 n	8/10
21 1/2	8/10	7 n	10/12
20 1/2	20 1/2	7 1/4	12/14
20 1/2	20 1/2	8 1/2	14/16
20 n	20 n	9 n	16/18
20	20	9 n	18/20
		10 n	20/25

FRESH PORK CUTS		OTHER CELLAR CUTS	
Job Lot	Car Lot	Frozen or fresh	Cured
41 1/2 @ 42	41 1/2	6 1/4 n	6/8
39	38 1/2	7 n	8/10
32	31	7 1/4	10/12
27	25	8 1/2	12/14
30 @ 31	28 @ 29	9 n	14/16
27	26 1/2	9 n	16/18
27	26 1/2	10 n	18/20
40 @ 41	36 1/2	10 n	20/25
23	24b		
23	19a		

LARD FUTURES PRICES

(Drum contract basis)
NOTE: Add 1/2¢ to all price quotations ending in 2 or 7.

FRIDAY, JULY 24, 1959				
Open	High	Low	Close	
Sept. 8.60	8.65	8.60	8.65a	
Oct. 8.70	8.70	8.67	8.67	
Nov. 8.75	8.75	8.70	8.75	
Dec. 8.82	8.82	8.75	8.80	
Jan. 9.30	9.30	9.30	9.30	

MONDAY, JULY 27, 1959				
Sales: 2,080,000 lbs.				
Open interest at close Thurs.				
July 23: Sept. 287, Oct. 115, Nov. 150, Dec. 113, and Jan. 1 lot.				

MONDAY, JULY 27, 1959				
Sept. 8.32	8.40	8.25	8.35a	
Oct. 8.65	8.65	8.45	8.45	
Nov. 8.72	8.72	8.57	8.57	
Dec. 9.45	9.45	9.42	9.42a	
Jan. 9.27a				

TUESDAY, JULY 28, 1959				
Sept. 8.32	8.40	8.25	8.35	
Oct. 8.45	8.52	8.40	8.50a	
Nov. 8.55 @ 8.62	8.62	8.50	8.62a	
Dec. 9.30	9.40	9.25	9.40a	
Jan. 9.27	9.27	9.27	9.27	

WEDNESDAY, JULY 29, 1959				
Sept. 8.40	8.45	8.37	8.45	
Oct. 8.52	8.57	8.47	8.57	
Nov. 8.67	8.70	8.60	8.70	
Dec. 9.40	9.45	9.40	9.45	
Jan. 9.27n				

THURSDAY, JULY 30, 1959				
Sept. 8.55	8.55	8.50	8.50	
Oct. 8.65	8.65	8.47	8.62a	
Nov. 8.75	8.75	8.70	8.70b	
Dec. 9.45	9.47	9.45	9.45a	
Jan. 9.27n				

LARD FUTURES PRICES

(Loose contract basis)

FRIDAY, JULY 24, 1959				
Open	High	Low	Close	
Sept. 7.80	7.80b	7.80	7.88b-8.00a	
Oct. 7.90b	7.90b	8.05a		
Dec. 8.10b	8.10b	.20a		

MONDAY, JULY 27, 1959				
Sept. 7.88	7.80	7.75	7.75	
Oct. 7.65b	7.65b	.75a		
Dec. 7.85b	7.85b	.80a		

TUESDAY, JULY 28, 1959				
Sept. 7.50b	7.50b	.65a		
Oct. 7.70b	7.70b	.80a		
Dec. 7.85b	7.85b	.95a		

WEDNESDAY, JULY 29, 1959				
Sept. 7.67b	7.67b	.75a		
Oct. 7.80b	7.80b	.90a		
Dec. 7.95b	7.95b	.80a		

THURSDAY, JULY 30, 1959				
Sept. 7.75b	7.75b	.90a		
Oct. 7.87b	7.87b	.90a		
Dec. 7.97b	7.97b	.80a		

MARGINS ON HOGS EASE THIS WEEK

(Chicago costs, credits and realizations for Monday and Tuesday)

Packers continued to realize enough out of pork products to find themselves ahead of costs in purchases of light hogs, while they were not as well off with respect to the two heavier classes. Margins, although in the black on handweights, did fall back as did those on the heavier kinds.

	-180-220 lbs.-		-220-240 lbs.-		-240-270 lbs.-	
	Value		Value		Value	
	per	per	per	per	per	per
	cwt.	cwt.	cwt.	cwt.	cwt.	cwt.
	live	live	live	live	live	live
Lean cuts	\$10.68	\$15.48	\$10.15	\$14.37	\$9.32	\$13.14
Fat cuts, lard	3.25	5.28	3.73	5.31	3.68	5.07
Ribs, trimms., etc.	1.65	2.39	1.42	2.02	1.25	1.87
Cost of hogs	\$13.81		\$14.00		\$13.74	
Condemnation loss	.07		.07		.07	
Handling, overhead	1.87		1.70		1.53	
TOTAL COST	15.75	22.82	15.77	22.37	15.34	21.60
TOTAL VALUE	15.98	23.15	15.30	21.70	14.25	20.08
Cutting margin	+.23	-.33	-.47	-.67	-.109	-.184
Margin last week	+.27	+.42	-.21	-.29	-.63	-.86

PACIFIC COAST WHOLESALE LARD PRICES

	Los Angeles	San Francisco	No. Portland
	July 28	July 28	July 28
LARD, Refined:			
1-lb. cartons	13.00 @ 15.00	15.00 @ 16.00	14.00 @ 17.00
50-lb. cartons & cans	12.00 @ 14.00	14.00 @ 15.00	None quoted
Tierces	11.50 @ 13.00	13.00 @ 14.00	10.00 @ 14.50

PACKERS' WHOLESALE

LARD PRICES

Refined lard, drums, f.o.b.	
Chicago	\$10.50
Refined lard, 50-lb. fiber	
cubes, f.o.b. Chicago	10.00
Kettle rendered, 50-lb. tins,	
f.o.b. Chicago	11.50
Leaf, kettle rendered,	
drums, f.o.b. Chicago	11.50
Lard flakes	12.50
Neutral drums, f.o.b.	
Chicago	12.50
Standard shortening,	
N. & S. (del.)	17.50
Hydro. shortening, N. & S.	18.75

VEGETABLE OILS

Wednesday, July 22, 1959	
Crude cottonseed oil, f.o.b.	
Valley	12 1/2 n
Southeast	None qtd.
Texas	12 @ 12 1/2 n
Corn oil in tanks,	
f.o.b. Decatur	9b @ 9 1/2 a
Soybean oil,	
f.o.b. Decatur	9b @ 9 1/2 a
Coconut oil, f.o.b.	
Pacific Coast	15a
Peanut oil, f.o.b. mills	12 1/2 a
Cottonseed foots:	
Midwest, West Coast	1 1/2 @ 1 1/4
East	1 1/2 @ 1 1/4
Soybean foots, midwest	1 1/2 @ 1 1/4

OLEOMARGARINE

Wednesday, July 29, 1959	
White domestic vegetable,	
30-lb. Cartons	24
Yellow quarters,	
30-lb. cartons	26
Milk churned pastry,	
750-lb. lots, 30's	23 1/2
Water churned pastry,	
750-lb. lots, 30's	22 1/2
Bakers', steel drums, ton lots	17 1/2

OLEO OILS

Wednesday July 22, 1959	
Prime oleo stearine, bags	
or slack barrels	10
Extra oleo oil (drums)	15 1/2
Prime oleo oil (drums)	14 1/2

N. Y. COTTONSEED OIL CLOSINGS

Closing cottonseed oil futures in New York were as follows:
July 24—Sept., 13.03b-06n; Oct., 12.61; Dec., 12.43; Mar., 12.37b-40a; May, 12.38 @ 37; and July, 12.28b-35a.

July 27—Sept., 13.11; Oct., 12.67; Dec., 12.45 @ 47; Mar., 12.40; May, 12.40b-41a; and July, 12.30b-37a.

July 28—Sept., 13.01 @ 03; Oct., 12.58; Dec., 12.34; Mar., 12.23 @ 22; May, 12.17b-25a; and July, 12.05b-15a.

July 29—Sept., 13.04; Oct., 12.55b-60a; Dec., 12.33b-35a; Mar., 12.25 @ 25; May, 12.34b-25a, and July, 12.10b-20a.

July 30—Sept., 13.00 @ 02; Oct., 12.52; Dec., 12.31 @ 32; Mar. 12.24; May, 12.24; and July, 12.12b-15a.

The hog-corn ratio based on barrows and gilts at Chicago for the week ended July 25, 1959 was 10.8, the U. S. Department of Agriculture has reported. This ratio compared with the 11.1 ratio for the preceding week and 17.1 a year ago. These ratios are calculated on the basis of No. 3 yellow corn selling at \$1.275, \$1.276 and \$1.344 per bu. during the three periods, respectively.

HOG-CORN PRICE RATIOS

BY-PRODUCTS...FATS AND HIDES

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Wednesday, July 22, 1959

BLOOD

Unground, per unit of ammonia, bulk 4.75n

DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground, loose
Low test 5.50-5.75n
Med. test 5.00-5.25n
High test 4.75n

PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged 85.00@ 92.50
50% meat, bone scraps, bulk 82.50@ 85.00
60% digester tankage, bagged 82.50@ 92.50
60% digester tankage, bulk 80.00@ 82.50
80% blood meal, bagged 110.00@ 125.00
Steam bone meal, 50-lb. bags (specially prepared) 97.50
60% steam bone meal, bagged 80.00

FERTILIZER MATERIALS

Feather tankage, ground, per unit of ammonia *5.75
Hoof meal, per unit of ammonia *7.00

DRY RENDERED TANKAGE

Low test, per unit prot. 1.45n
Medium test, per unit prot. 1.35n
High test, per unit prot. 1.30n

GELATINE AND GLUE STOCKS

Bone stock (gelatine), ton 18.00
Cattle jaws, feet (non-gel), ton 3.50@ 6.00
Trim bone, ton 6.00@ 11.00
Pigskins (gelatine), cwt. 6.00
Pigskins (rendering) piece 15@25n

ANIMAL HAIR

Winter coil, dried, c.a.f. midwest, ton 60.00
Winter coil, dried, midwest, ton 55.00
Cattle switches, piece 2@3
Winter processed (Nov.-Mar.) gray, lb. none qtd.
Summer processed (April-Oct.) gray, lb. 5@6
*Del. midwest, *del. east, n-nom., a-asked.

TALLOW and GREASES

Wednesday, July 29, 1959

In a moderate trade late last week, some stock sold at steady prices.

Bleachable fancy tallow traded on Friday at 6 1/8@6 1/4c, c.a.f. Chicago. Regular production stock sold at 6 1/2c, c.a.f. New York, and out of the East. Choice white grease, all hog, and eastern product sold at 6 3/4c, also c.a.f. New York. The same material was available at 6 3/8c, delivered Chicago. Western sellers of the same material asked 6 7/8c, c.a.f. East. Edible tallow was offered at 7c, f.o.b. River points, and at 7 5/8c, c.a.f. Chicago. Yellow grease met buying interest at 5 7/8c, and special tallow at 6@6 1/8c, c.a.f. East.

On Monday of the new week, bleachable fancy tallow met buying inquiry at 6 1/8@6 1/4c, c.a.f. Chicago, with outside price on exceptional quality stock. Bleachable fancy tallow was also bid at 6 1/2@5 3/4c, c.a.f. New York. Choice white grease, all hog, sold at 6 3/4@6 7/8c, c.a.f. East. A few tanks of edible tallow sold early

at 7 1/2c, and later a few more tanks moved at 7 3/8c, all c.a.f. Chicago.

Further market easiness was noted on Tuesday. Bleachable fancy tallow sold at 6 1/8c, special tallow at 5 7/8c, and yellow greast at 5 1/8c, all c.a.f. Chicago. Choice white grease, all hog sold at 6 3/8@6 3/4c, c.a.f. East. Bleachable fancy tallow was bid at 6 3/8@6 1/2c, delivered New York, on regular production stock, and indications were in the market of 6 7/8c, and possibly 6 3/4c on high titre stock; sellers asked 1/8@1/4c more.

At midweek, choice white grease, all hog, was bid at 6 5/8c, c.a.f. New York, but it was held fractionally higher. Bleachable fancy tallow met inquiry at 6 1/2@6 5/8c, same destination. Special tallow was bid at 5 7/8c, c.a.f. Chicago, and at 5 7/8c, c.a.f. East. Yellow grease was bid at 5 1/8c, c.a.f. Chicago, and at 5 7/8c, c.a.f. East. Bleachable fancy tallow sold at 6@6 1/8c, c.a.f. Chicago. Edible tallow sold at 6 3/4@6 7/8c, f.o.b. River, with indications of 7 3/8c, Chicago.

TALLOWs: Wednesday's quotations: edible tallow, 6 3/4@6 7/8c, f.o.b. River, and 7 3/8c, Chicago basis; original fancy tallow, 6 1/4@6 3/8c;



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bleachable fancy tallow, 6@6½c, prime tallow, 5¼@5½c; special tallow 5½c; No. 1 tallow, 5½c, and No. 2 tallow, 4½c.

GREASES: Wednesday's quotations: choice white grease, all hog, 6½c; B-white grease, 5½c; yellow grease, 5½c, and house grease, 47½c. Choice white grease, all hog, was quoted at 6½@6¾c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, July 29, 1959
Dried blood was quoted today at \$4.25 per unit of ammonia. Low test wet rendered tankage was listed at \$4.50@4.75 per unit of ammonia and dry rendered tankage was priced at \$1.35 per protein unit.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Wednesday,	Cor. date
July 29, 1959		1958	
Lgt. native steers	27½n	15½ @ 16	
Hvy. nat. steers	24 @ 24½	13 @ 13½	
Ex. lgt. nat. steers	29½n	18½	
Butt-brand. steers	22½	10½	
Colorado steers	21½	9½	
Hvy. Texas steers	22n	10 @ 10½	
Light Texas steers	25½n	13n	
Ex. lgt. Texas steers	27½n	16n	
Heavy native cows	27 @ 27½	13 @ 13½	
Light nat. cows	29½ @ 30½	15 @ 17n	
Branded cows	25½ @ 27	11½ @ 12½n	
Native bulls	18 @ 18½n	7½ @ 8¼n	
Branded bulls	17 @ 17½n	6½ @ 7¼n	
CALFSKINS:			
Northern, 10/15 lbs.	72½n	50n	
10 lbs./down	85n	47½n	
Kips, Northern native,			
15/25 lbs.	57n	37n	
SMALL PACKER HIDES			
STEERS AND COWS:			
60 lbs. and over	22 @ 22½n	10½ @ 11n	
50 lbs.	25 @ 25½n	12½ @ 13n	
SMALL PACKER SKINS			
Calfskins, all wts.	56 @ 60n	38 @ 40n	
Kipskins, all wts.	44 @ 46n	28 @ 30n	
SHEEPSKINS			
Packer shearlings:			
No. 1	2.00 @ 2.25	1.00 @ 2.00	
No. 2	1.00 @ 1.25	50 @ .65	
Dry Pelts	20n	18n	
Horsehides, untrim.	12.00 @ 12.50n	7.75 @ 8.00	
Horsehides, trim.	11.50 @ 12.00n	7.00 @ 7.25	

N. Y. HIDE FUTURES

	Open	High	Low	Close
Friday, July 24, 1959				
July	28.35-25	29.70	29.25	29.40b-50a
Oct.	26.10-16	26.18	25.80	25.90
Jan.	23.17-10	23.20	22.86	22.90b-23.00a
Apr.	21.00-02	21.02	21.00	21.00b-15a
July	19.50b	19.80b-20.00a
Sales: 89 lots.				
Monday, July 27, 1959				
July	29.10	35.00	29.10	35.00
Oct.	26.00	26.55	25.85	26.51
Jan.	23.00b	23.53	23.01	23.48b-53a
Apr.	21.03	21.60	21.00	21.40b-55a
July	19.70b	20.10b-30a
Sales: 170 lots.				
Tuesday, July 28, 1959				
Oct.	26.75b	26.80	26.52	26.52
Jan.	23.80	23.80	23.56	23.52b-54a
Apr.	21.60b	21.75	21.70	21.52b-64a
July	20.20b	20.30	20.10	20.10b-40a
Oct.	19.00b	19.00b-60a
Sales: 84 lots.				
Wednesday, July 29, 1959				
Oct.	26.05	26.10	26.10	26.48
Jan.	23.55b	23.60	23.13	23.35
Apr.	21.50b	21.30	21.20	21.23b-40a
July	20.11b	20.30	20.24	20.30
Oct.	19.10b	19.00b-50a
Sales: 73 lots.				
Thursday, July 30, 1959				
Oct.	26.35	26.35	26.00	26.15 - .25
Jan.	23.05b	23.07	23.05	23.00b-.05a
Apr.	21.00b	21.00	21.00	20.95b-21.05a
July	20.00b	19.85	19.85	19.75b-.90a
Oct.	18.90b	18.60b-19.30a
Sales: 113 lots.				

CHICAGO HIDES

Wednesday, July 29, 1959

PACKER HIDES: The feature of the market at the close of last week was an additional ½c decline in heavy native cows, as about 12,000 River and short-freight stock sold at 26c and 26½c, respectively. Earlier last week, there had been a fair movement at 2c lower prices from the previous sales which was the first good movement in that selection in some time.

As this week opened, a firmer trend was apparent, with most selections in demand. Offerings, were slow in coming out, with sellers' ideas about 1c over last trades.

Early Tuesday, the market maintained a firm to strong trend, and late in the day about 25,000 hides sold 1c over last week's sales. Heavy native steers sold at 24@24½c, as to points, and branded steers sold 1c higher, butts at 22½c and Colorados at 21½c. Heavy native cows sold at 27@27½c. Earlier Tuesday, Indianapolis heavy native steers sold ½c higher at 24c.

At midweek, the market continued to display strength, as the volume of sales for the week rose. In addition, Northern branded cows sold 1c higher, and some movement of Sioux Falls an Ottumwa light native cows was reported at 30½c, up 1c. Late Tuesday, light and ex-light native steers sold 1c higher.

SMALL PACKER AND COUNTRY HIDES: A firmer trend was noted in small packer and country hides this week. Locker-butcher 50/52-lb. hides were quoted at 23@24c nominal, with some sellers' ideas about 1c higher. Mixed locker-butcher-renderers were quoted at 22@23c nominal, and straight 50/52 renderers were quoted at 21½@22c nominal. No. 3 hides were firmer, being quoted at 16½@17c nominal on 50/52's. Midwestern small packer 50/52-lb. hides found better demand, were quoted at 25@25½c nominal, with 60/62's reported moving moderately at 22@22½c. Good Northern trimmed horse hides moved readily at 11.50@12.00, with untrimmed quoted 50c higher. Ordinary lots moved at 10.00@10.50. Fronts sold mainly at 9.00, with butts 22-in. and up at 3.75@4.00.

CALFSKINS AND KIPSKINS: Major packer calfskin market was quiet, with last sale of light Northerns at 85c. Other major producers last obtained 80c. Northern heavy calf last brought 72½c, with an offering noted early this week 2½c higher at 75c. Some Rivers were

available at 72½c. Kipskins were being held higher, and on Monday of this week, about 6,000 Kansas City and St. Louis stock sold at 58c. Some smaller lots were reported at 57c. River overweights last sold at 48c. Small packer allweight calf was pegged at 56@60c nominal, and allweight kip at 44@46c. Country allweight calf was quoted at 45@46c nominal, as was allweight kip at 32@33c. Major packer regular slunks were steady at 3.00.

SHEEPSKINS: Supplies continued limited, with prices steady. Northern-River No. 1 shearlings were quoted at 2.00@2.25, and No. 2's at 1.00@1.25. No. 3's were steady at .55@.75. Southwestern No. 1's were quoted at 2.65 nominal, and fall clips at 3.00. River fall clips ranged from 2.75@3.00. Midwestern lamb pelts were quoted at 2.35@2.50, with Southwesterns recently reported at 2.75, selected. Full wool dry pelts were nominal at .20. Pickled lambs were quoted at 14.00@14.25, and sheep were quoted at 16.00@16.25 on nominal basis.

Vegetable Oil Metal Coating Shows Promise In U.S. Tests

Promising film-forming materials that adhere to metals have been made from soybean and linseed oils by U. S. Department of Agriculture chemists. The films are flexible, withstand heat, and resist abrasion, alkalis, acids, and such solvents as alcohols, mineral oil, and benzene—all properties that are needed in film coatings for metals.

These properties also suggest uses for soybean and linseed oil films as adhesives and as concrete and masonry paints, according to Agricultural Research Service chemists, who are currently evaluating agricultural commodities as sources of metal coatings.

Research that led to the oil derivatives, called vinyl ethers, was done at the ARS Northern Utilization Research and Development Division, Peoria, Ill., under the direction of H. M. Teeter, L. E. Gast, and J. C. Cowan, chief of the oilseed crops laboratory.

Although vinyl ether films still are in the laboratory stage of development, the scientists have demonstrated that these films adhere especially well to both black iron and aluminum.

To make the new film materials, the chemists reacted fatty alcohols—commercially produced from soybean and linseed oils by chemical reduction sodium—with "welding-grade" acetylene to produce the ethers.

LIVESTOCK MARKETS... Weekly Review

U.S. Lamb Crop Shows Small Gain Over 1958 Count; Natives 15% Above Average

The 1959 lamb crop numbered 21,108,000 head, 2 per cent larger than in 1958, and 10 per cent above the 1948-57 average, according to the Crop Reporting Board. The 13 western sheep states (11 western states, South Dakota, and Texas) produced 3 per cent more lambs in 1959 than in 1958, and 7 per cent more than average for the area.

The lamb crop in the 35 native sheep states was slightly larger than last year, but 15 per cent above average. In Texas, where about 14 per cent of the nation's lambs are produced, the 1959 crop was 10 per cent above 1958, and 7 per cent above average.

The lamb crop percentage (number of lambs saved per 100 ewes as of January 1 this year was 96, or one point below last year, but five points above the average in the native sheep states at 106 was two points one point below last year, and the lambing percentage in the native sheep states at 106 was two points below last year. The Texas lambing percentage at 82 compared with 81 in 1958 and the average of 70.

USDA Expects This Year's Calf Crop To Surpass That Of 1958 By Slight Margin

The 1959 calf crop is expected to total 41,328,000 head, up 2 per cent from the 1958 crop and 7 per cent above the 10-year average, according to a Crop Reporting Board estimate.

The larger expected calf crop is the result of a larger number of cows and heifers on farms and an increase in the calving percentage. Cows and heifers two-years-old and over, on January 1 totaled 47,190,000 head compared with 46,520,000 head in 1958. The expected number of calves born and to be born in 1959 expressed as a per cent of cows and heifers was 88 per cent compared to 87 per cent in 1958.

The board forecast a calf crop of 16,892,000 head in the north-central states, up 1 per cent from last year. The north-central states crop of this size would comprise 41 per cent of the United States total calf crop. The states are Ohio, Indiana, Illinois, Michigan, Wisconsin, Minnesota, Iowa, Missouri, North Dakota, South Dakota, Nebraska and Kansas.

Price, Greene County, Ill., Wins Top Prize In N.S. Yards 'Know-Your-Hog' Contest

Bob Price, grain and livestock farmer of Greene County, Ill. was adjudged the grand prize winner of the "Know-Your-Hog" contest conducted by market interests at National Stockyards as part of an educational program designed to stimulate expansion of the meat-type hog and thus broaden the demand for pork.

Price, who farms about 600 acres, will receive a \$200 meat-type boar for his proficiency in evaluating hogs.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, July 28, as reported by Agricultural Marketing Service:

N.S. Yds. Chicago Kansas City Omaha St. Paul

HOGS:

BARROWS & GILTS:

U.S. No. 1:					
180-200	13.50-14.50				
200-220	14.25-14.50				
220-240	14.15-14.50	14.25-14.40		14.85-15.00	14.75-15.00
U.S. No. 2:					
180-200	13.50-14.40				14.75-15.00
200-220	14.15-14.40				14.50-15.00
220-240	14.00-14.35	14.25-14.40			14.50-15.00
240-270	13.75-14.15				14.25-15.00

U.S. No. 3:					
200-220	13.75-14.10				
220-240	13.75-14.10	13.75-13.85			
240-270	13.25-14.10	13.50-13.90	13.25-13.75		
270-300	12.50-13.50	12.75-13.65	12.75-13.50		

U.S. No. 1-2:					
180-200	14.00-14.50	13.50-14.40	14.00-14.50	13.50-14.75	14.25-15.00
200-220	14.25-14.50	14.15-14.40	14.35-14.40	14.50-15.00	14.50-15.00
220-240	14.25-14.50	14.00-14.35	14.35-14.40	14.50-15.00	14.50-15.00

U.S. No. 2-3:					
200-220	13.75-14.25	13.75-14.15	13.75-14.25	14.25-14.50	13.75-14.25
220-240	13.75-14.25	13.85-14.10	13.75-14.25	14.25-14.50	13.75-14.25
240-270	13.25-14.25	13.65-14.00	13.50-14.00	13.50-14.50	13.50-14.00
270-300	12.50-13.50	13.00-13.85	13.00-13.75	12.50-14.25	

U.S. No. 1-2-3:					
180-200	13.25-14.25	13.25-14.25	13.25-14.25	13.00-14.50	12.00-14.00
200-220	14.00-14.35	14.00-14.25	14.00-14.25	14.25-14.75	13.75-14.25
220-240	13.75-14.35	14.00-14.25	14.00-14.25	14.25-14.75	13.75-14.50
240-270	13.50-14.25		13.75-14.25	13.75-14.50	

SOWS:					
U.S. No. 1 2 3:					
180-270	12.25-12.50			12.50-13.00	
270-330	11.75-12.50	11.75-12.75	12.00-12.25	11.75-13.00	12.50-13.25
330-400	10.50-12.25	10.50-12.25	10.50-12.00	10.50-12.25	10.50-12.75
400-550	8.75-11.00	9.50-10.75	9.00-10.50	9.25-11.00	9.00-11.00

SLAUGHTER CATTLE & CALVES:

STEERS:					
Prime:					
700-900 lbs.			29.00-29.75		
900-1100 lbs.			28.25-29.75	28.75-29.50	
1100-1300 lbs.			28.25-29.75	28.25-29.50	
1300-1500 lbs.			27.25-29.75	27.25-29.00	

Choice:					
700-900 lbs.	27.50-29.00		26.75-28.75	26.75-28.75	27.00-28.25
900-1100 lbs.	27.50-29.00	27.50-29.25	26.75-28.75	26.75-28.75	27.00-28.25
1100-1300 lbs.	27.25-29.00	26.50-28.50	26.50-28.75	26.50-28.75	27.00-28.25
1300-1500 lbs.	27.25-28.50	26.25-27.50	26.25-28.25	26.00-28.25	26.50-28.25

Good:					
700-900 lbs.	25.50-27.50	25.25-27.50	25.50-27.00	25.00-26.75	25.50-27.00
900-1100 lbs.	25.00-27.50	25.00-27.50	25.25-27.00	24.50-26.75	25.50-27.00
1100-1300 lbs.	25.00-27.25	24.75-26.50	25.00-26.50	24.25-26.75	25.50-27.00

Standard, all wts.	22.50-25.50	22.50-25.25	23.00-25.00	23.00-25.00	22.50-25.50
Utility, all wts.	18.50-23.00	21.00-22.50	21.00-23.00	21.00-23.00	20.50-22.50

HEIFERS:					
Choice:					
600-800 lbs.	26.50-28.00	26.00-27.75	26.50-28.25	26.50-28.00	26.50-27.75
800-1000 lbs.	26.50-28.00	26.00-27.75	26.25-28.25	26.00-28.00	26.50-27.75

Good:					
500-700 lbs.	24.75-26.75	24.50-26.00	24.75-26.50	24.00-26.50	25.00-26.50
700-900 lbs.	24.50-26.75	24.50-26.00	24.75-26.50	24.00-26.50	25.00-26.50

Standard, all wts.	21.50-24.75	21.00-24.50	21.50-24.50	22.25-24.00	22.00-25.00
Utility, all wts.	18.00-22.00	19.00-21.00	18.50-21.50	21.00-22.25	20.00-22.00

COWS:					
Commercial, all wts.	18.00-20.00	16.75-18.25	17.00-18.00	17.50-18.50	17.00-17.50
Utility, all wts.	16.50-18.00	15.00-17.00	16.00-17.00	16.00-17.50	15.50-17.00
Can. & cut., all wts.	12.50-16.50	13.50-17.00	13.00-16.50	13.50-16.00	13.50-15.50

BULLS (Yrly. Excl.) All Weights:					
Commercial	20.00-21.50	22.50-23.00	20.00-21.00	21.00-22.00	20.00-21.50
Utility	19.00-20.50	20.75-22.50	20.00-21.00	20.50-21.50	20.00-22.50
Cutter	16.00-19.00	18.75-20.75	17.00-20.00	19.00-20.00	20.00-22.00

VEALERS, All Weights:					
Ch. & pr.	27.00-32.00	33.00		30.00	29.00-32.00
Stand. & gd.	19.00-27.00	25.00-33.00	25.00-30.00	20.00-27.00	25.00-29.00

CALVES (500 Lbs. Down):					
Choice	26.00-28.00		28.00		27.00-28.00
Stand. & gd.	17.00-26.00		20.00-28.00		23.00-27.00

SHEEP & LAMBS:					
LAMBS (110 lbs. Down):					
Choice	22.50-24.00	23.00-24.00	21.50-22.50	23.00-23.50	22.50-23.50
Good	19.50-23.00	22.00-23.00	20.50-21.50	21.00-23.00	20.00-22.50

YEARLINGS (Shorn):					
Choice	18.75-19.00				
Good					

EWES (Shorn):					
Gd. & ch.	3.25-5.50	5.00-5.50	4.50-5.00	4.50-5.50	4.50-5.50
Cull & util.	2.50-4.00	4.00-5.00	3.50-4.50	3.50-4.50	3.00-4.50

STARR PARKER

incorporated
843 Marietta St.
ATLANTA 18, GA.

Equipment - Supplies

for the
Meat Industry

ENGINEERED EQUIPMENT LAYOUT

CORN BELT DIRECT TRADING

Des Moines, July 29—Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the U. S. Department of Agriculture:

NARROWS & GILTS:

U.S. No. 1, 200-220.	13.60@14.50
U.S. No. 1, 220-240.	13.15@14.25
U.S. No. 2, 200-220.	13.50@14.25
U.S. No. 2, 220-240.	13.10@14.10
U.S. No. 2, 240-270.	12.35@13.60
U.S. No. 3, 200-220.	13.20@13.85
U.S. No. 3, 220-240.	12.85@13.70
U.S. No. 3, 240-270.	12.10@13.25
U.S. No. 3, 270-300.	11.35@12.50
U.S. No. 2-3, 270-300.	11.60@12.65
U.S. No. 1-3, 180-200.	12.25@13.85
U.S. No. 1-3, 200-220.	13.50@14.00
U.S. No. 1-3, 220-240.	13.10@13.85
U.S. No. 1-3, 240-270.	12.35@13.40

SOWS:

U.S. No. 1-3, 270-300.	10.75@12.15
U.S. No. 1-3, 300-400.	9.75@11.15
U.S. No. 1-3, 400-550.	8.00@10.15

Corn Belt hog receipts, as reported by the USDA:

	This week est.	Last week actual	Last week actual
July 23	58,000	55,000	40,500
July 24	47,000	51,500	42,500
July 25	30,000	34,000	24,500
July 26	70,000	54,000	56,000
July 27	71,000	58,000	57,000
July 28	60,000	54,000	55,500

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Tuesday, July 28 were as follows:

CATTLE:	Cwt.
Steers, choice	27.00@28.40
Steers, good	24.75@27.15
Heifers, gd. & ch.	24.00@27.75
Cows, util. & com'l.	15.00@17.50
Cows, can. & cut.	12.00@15.00
Bulls, util. & com'l.	18.00@20.50

VEALERS:	Cwt.
Good & choice	none qtd.
Calves, gd. & ch.	24.00@27.00

BARROWS & GILTS:	Cwt.
U.S. No. 1, 180/240.	13.50@14.50
U.S. No. 3, 240/270.	none qtd.
U.S. No. 3, 270/300.	none qtd.
U.S. No. 1-2, 180/240.	13.50@14.50
U.S. No. 1-2, 200/220.	14.25@14.50
U.S. No. 1-2, 220/240.	14.25@14.50
U.S. No. 2-3, 200/240.	13.75@14.25
U.S. No. 2-3, 240/270.	13.50@14.00
U.S. No. 2-3, 270/300.	13.00@13.60
U.S. No. 1-3, 180/240.	13.50@14.50
U.S. No. 1-3, 240/270.	13.75@14.25

SOWS, U.S. No. 1-3:	Cwt.
270/330 lbs.	12.00@12.50
330/400 lbs.	11.00@12.00
400/550 lbs.	9.50@11.00

LAMBS:	Cwt.
Good & choice	20.00@22.50
Utility to good	19.25@20.00

LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Tuesday, July 28 were as follows:

CATTLE:	Cwt.
Steers, choice	\$27.00@27.60
Steers, good	25.00@27.00
Heifers, gd. & ch.	24.75@28.00
Cows, util. & com'l.	15.50@18.00
Cows, can. & cut.	13.50@15.50
Bulls, utility	21.00@22.50

BARROWS & GILTS:	Cwt.
U.S. No. 1-2, 200/220	14.75@15.35
U.S. No. 1-3, 180/240	14.25@15.25
U.S. No. 2-3, 250/280	14.00@14.90

SOWS, U.S. No. 1-3:	Cwt.
285/325 lbs.	12.50@23.00
300/330 lbs.	10.00@10.50

LAMBS:	Cwt.
Choice	22.50@23.00
Good	21.00@22.25

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Tuesday, July 28 were as follows:

CATTLE:	Cwt.
Steers, choice	\$27.00@28.00
Steers, good	25.00@27.00
Heifers, gd. & ch.	25.00@27.00
Cows, util. & com'l.	16.00@17.50
Cows, can. & cut.	14.00@16.50
Bulls, util. & com'l.	19.00@22.00
Bulls, cutter	18.00@20.00

VEALERS:	Cwt.
Choice & prime	31.50@33.00
Good & choice	29.00@31.50

BARROWS & GILTS:	Cwt.
U.S. No. 1, 200/220	14.50@14.75
U.S. No. 3, 200/220	none qtd.
U.S. No. 3, 220/240	14.00@14.10
U.S. No. 3, 240/270	13.50@14.00
U.S. No. 3, 270/300	13.00@13.50
U.S. No. 1-2, 180/200	13.75@14.00
U.S. No. 1-2, 200/220	14.50@14.75
U.S. No. 1-2, 220/240	14.35@14.60
U.S. No. 2-3, 200/220	14.00@14.25
U.S. No. 2-3, 220/240	14.00@14.25
U.S. No. 2-3, 240/270	13.50@14.25
U.S. No. 2-3, 270/300	13.00@13.75
U.S. No. 1-3, 180/200	13.25@14.00
U.S. No. 1-3, 200/220	14.25@14.50
U.S. No. 1-3, 220/240	14.25@14.50
U.S. No. 1-3, 240/270	13.75@14.25

SOWS, U.S. No. 1-3:	Cwt.
180/270 lbs.	12.25@12.50
270/330 lbs.	11.25@12.25
330/400 lbs.	10.75@11.75
400/550 lbs.	9.50@11.00

LAMBS:	Cwt.
Choice & prime	23.00@24.00
Good & choice	19.00@23.00

LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Tuesday, July 28 were as follows:

CATTLE:	Cwt.
Steer, prime	\$27.75@29.25
Steers, choice	26.00@28.25
Steers, good	24.50@26.50
Heifers, ch. & Pr.	25.50@27.75
Heifers, good	24.00@25.75
Cows, util. & com'l.	16.00@18.00
Cows, can. & cut.	13.00@16.00
Bulls, util. & com'l.	20.50@22.25
Bulls, cutter	19.00@21.50

BARROWS & GILTS:	Cwt.
U.S. No. 1, 180/240.	13.00@14.25
U.S. No. 2, 180/240.	13.00@14.25
U.S. No. 2, 240/270.	14.00@14.50
U.S. No. 3, 200/240.	14.25@14.35
U.S. No. 3, 240/270.	14.00@14.25
U.S. No. 3, 270/300.	13.25@13.75
U.S. No. 1-2, 180/240.	13.00@14.25
U.S. No. 2-3, 200/240.	14.25@14.50
U.S. No. 2-3, 240/270.	14.00@14.35
U.S. No. 2-3, 270/300.	13.25@14.10

SOWS, U.S. No. 1-3:	Cwt.
270/330 lbs.	12.00@12.50
330/400 lbs.	10.75@12.00
400/550 lbs.	9.25@10.75

LAMBS:	Cwt.
Choice	22.00@23.00
Good	21.25@22.25

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Tuesday, July 28 were as follows:

CATTLE:	Cwt.
Steers, choice	27.00@27.50
Steers, good	25.00@26.00
Heifers, gd. & ch.	25.00@26.50
Heifers, util. & std.	19.00@24.00
Cows, utility	15.00@17.00
Cows, can. & cut.	12.50@16.00
Bulls, util. & com'l.	19.00@21.00

VEALERS:	Cwt.
Choice & prime	32.00@33.00
Good & choice	28.00@31.00
Calves, gd. & ch.	25.00@28.00

BARROWS & GILTS:	Cwt.
U.S. No. 1-3, 200/220	13.75@14.25
U.S. No. 2-3, 200/240	13.75@14.00
U.S. No. 2-3, 240/270	13.25@13.75

SOWS, U.S. No. 1-3:	Cwt.
350/500 lbs.	10.50@11.50
500/600 lbs.	9.50@10.25

LAMBS:	Cwt.
Choice & prime	23.00@24.00
Good & choice	22.00@23.00

WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended July 25, 1959 (totals compared), as reported by the U. S. Department of Agriculture:

City or Area	Cattle	Calves	Hogs	Sheep & Lamb
Boston, New York City Area ¹	11,395	10,727	50,154	40,473
Baltimore, Philadelphia	7,862	687	26,634	3,056
Cincy, Cleve., Detroit, Indpls.	18,442	5,453	124,687	16,215
Chicago Area	15,804	5,728	25,174	4,613
St. Paul-Wis. Areas ²	29,950	11,267	93,266	10,248
St. Louis Area ³	11,578	1,919	66,905	6,109
Sioux City-So. Dakota ⁴	21,940	...	86,078	15,080
Omaha Area ⁵	35,889	191	78,161	11,526
Kansas City	12,269	...	35,114	...
Iowa-So. Minnesota ⁶	33,696	5,698	258,560	27,648
Louisville, Evansville, Nashville, Memphis	8,866	5,169	55,185	...
Georgia-Florida-Alabama Area ⁷	6,678	2,634	20,076	...
St. Joseph, Wichita, Okla. City	18,347	1,519	39,899	7,312
Ft. Worth, Dallas, San Antonio	9,114	4,812	12,641	13,139
Denver, Ogden, Salt Lake City	17,317	213	13,342	23,940
Los Angeles, San Fran. Area ⁸	20,664	1,418	27,480	26,544
Portland, Seattle, Spokane	7,498	423	15,399	10,543
Grand totals	286,209	57,858	1,028,655	216,446
Totals same week 1958	287,054	70,672	807,918	191,819

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. ⁵Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. ⁶Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Estherville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁷Includes Birmingham, Decatur and Montgomery, Ala., Albany, Atlanta, Moultrie and Thomasville, Ga., Bartow, Hialeah, Jacksonville, Ocala and Quincy, Fla. ⁸Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended July 18 compared with same week in 1958, as reported to the Provisioner by the Canadian Department of Agriculture:

	GOOD STEERS		VEAL CALVES		HOGS* Grade B ¹ Dressed		LAMBS Good Handyweights	
	1959	1958	1959	1958	1959	1958	1959	1958
Toronto	\$25.50	\$23.00	\$29.39	\$24.78	\$24.70	\$31.50	\$26.27	\$24.16
Montreal	24.55	22.50	28.65	24.30	24.35	31.20	25.00	21.85
Winnipeg	23.75	22.25	35.17	26.00	21.83	29.33	21.00	20.00
Calgary	23.15	21.15	30.45	25.25	20.62	28.08	19.40	19.40
Edmonton	22.75	21.00	27.25	23.50	20.85	28.00	21.00	19.40
Lethbridge	22.70	21.00	27.25	23.50	20.60	28.10	21.00	20.50
Pr. Albert	22.35	20.50	28.00	21.50	20.50	27.50	19.00	18.50
Moore Jaw	22.75	20.70	30.50	23.00	20.50	27.50	20.00	—
Saskatoon	23.00	21.00	29.00	23.50	20.50	27.50	19.75	20.25
Regina	22.20	20.90	29.50	22.50	20.50	27.60	19.85	19.60
Vancouver	—	—	—	—	—	—	—	—

*Canadian government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at five packing plant stockyards located in Albany, Moultrie, Thomasville, Ga.; Dothan, Ala.; and Jacksonville, Fla., week ended July 25:

	Cattle & Calves	Hogs
Week ended July 25	2,175	12,500
Week previous (six days)	2,377	15,254
Corresponding week last year	2,965	11,013

CANADIAN KILL

Inspected slaughter of livestock in Canada for the week ended July 18:

CATTLE	Week ended July 18	Same week 1958
Western Canada	18,993	18,359
Eastern Canada	17,651	17,700
Total	36,644	36,059
HOGS	Week ended July 18	Same week 1958
Western Canada	65,765	47,592
Eastern Canada	65,780	49,187
Totals	131,545	96,779

ALL HOG CARCASSES	Week ended July 18	Same week 1958
graded	141,043	105,323

SHEEP	Week ended July 18	Same week 1958
Western Canada	2,866	2,989
Eastern Canada	4,644	5,221
Totals	7,510	8,210

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended July 24:

Cattle Calves Hogs Sheep	Week ended July 24	Previous week	Same wk. 1958
Los Ang.	4,588	364	1,288
N. Pland	2,500	350	2,500
Stockton	2,350	450	1,300

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York market for the week ended July 25:

Cattle Calves Hogs* Sheep	Week ended July 25	Previous week	Same wk. 1958
Salable	34	5	None
Total incl. (directs)	1,401	442	18,478
Prev. wk. Salable	59	7	None
Total incl. (directs)	1,818	338	18,760

*Includes hogs at 31st Street.

LIVESTOCK RECEIPTS

Receipts at 12 markets for the week ended Friday, July 24, with comparisons:

Cattle Hogs Sheep	Week to date	Previous week	Same wk. 1958
	207,800	308,700	69,500
	216,200	318,600	68,400
	213,400	247,400	68,800



Taste Appeal... Eye Appeal... Buy Appeal with...



DRI-SWEET CORN SYRUP SOLIDS

More successful processors are recognizing the advantage of a single conditioner-sweetener like OK BRAND DRI-SWEET Corn Syrup Solids.

DRI-SWEET fortifies *Taste Appeal* by keeping comminuted meats at the peak of their natural deliciousness. Retains flavor and juices without over sweetening.

DRI-SWEET puts more into *Eye Appeal* because this pure, transparent and nutritious carbohydrate from corn syrup preserves appetizing colors. Reduces watering-off and shrinkage. Binds meat particles for more appealing texture (easier processing, too!)

Proper taste and eye appeal add up to greater *Buy Appeal*. Only OK BRAND DRI-SWEET performs so well, yet is so economical and easy to use. Available in 2 popular forms: OK BRAND DRI-SWEET 42 D.E. Coarse and 42 D.E. Powdered. All available in convenient 100 lb. moisture-proof bags.



"The Man From Hubinger" is ready to offer detailed advice on how OK BRAND DRI-SWEET can improve your comminuted meats. If he hasn't called on you, write, wire or phone today for prompt attention to your needs.

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THE NATION

The Meat Trail...

McSweeney Named President Of Virginia Association

ROBERT E. MCSWEENEY of Joseph McSweeney & Sons, Inc., Richmond, Va., was elected president of the Virginia Meat Packers Association at the group's fourth annual meeting July 25 at the Roanoke Hotel, Roanoke. He succeeds EDGAR THURMAN of Green Hill, Inc., Elliston, who served two terms as president of the state group.

Other new officers are BILLY JONES, Jesse Jones Sausage Co., Danville, secretary-treasurer, and JOE RYLAND, Richmond, vice president. Named directors were L. N. HARRELL, St. Brides; J. E. HARRELL, JR., Suffolk; LEONARD MEYER, Richmond, and WALTER M. LIPES, Salem. A. J. (JACK) JESSEE, general manager of Shen-Valley Meat Packers, Inc., Timberville, will be the association's representative on the Virginia Livestock Council.

Most of the day's program was devoted to a sales clinic conducted by FRED SHARPE, sales training director of the National Independent Meat Packers Association. CARROLL M. CANNOLES, membership director of the American Meat Institute, addressed the Virginians at their annual banquet.

Cannoles urged the Virginia packers to be alert to the effects of government activity. In some areas, he declared, the government is currently trading its role of referee for that of participant in the meat packing business.

"Meat packing is one of the most thoroughly regulated industries in the country," Cannoles said. "No other food product has stricter governmental supervision."

Roy Melchior, President of Agar, Dies of Heart Attack

ROY F. MELCHIOR, president of Agar Packing Co., Chicago, died of a heart attack July 22 while golfing with business friends. He would have observed his 49th birthday the following day.

Melchior was a veteran of 31 years in the meat packing industry. He joined Agar in 1948 as provisions



ROY MELCHIOR

manager, was elected first vice president of the company in 1952 and became president in 1954. He was a director of the American Meat Institute at the time of his death and was a former chairman of the AMI provisions committee. Melchior also headed the Community Fund drive for the Chicago area in the meat packing industry.

Surviving are the widow, MARION, in addition to two children, THOMAS and MARIE.

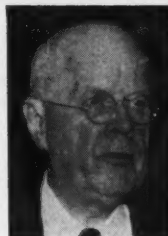
Wilbur La Roe Foundation Gets Off to Good Start

The board of trustees of The Wilbur LaRoe, Jr., Memorial Foundation is "extremely pleased" with the generous pledges that have been made since active solicitation of funds was launched in July, reports JOHN A. KILLICK, executive secretary of the National Independent Meat Packers Association and secretary-treasurer of the foundation. NIMPA board members pledged \$4,000 initially at the annual meeting held at convention time in April.

Purpose of the foundation, which memorializes the man who helped establish NIMPA and served as its general counsel until his death in May, 1957, is to provide funds for educational scholarships, research and the dissemination of information in many fields that can prove of value to independent packers and the industry as a whole. The fields of study will include meat chemistry, the breeding and raising of animals, the processing, packaging and marketing of meat products, and economics affecting the meat packing industry.

FRANK W. THOMPSON of Southern Foods, Inc., Columbus, Ga., is president of the board of trustees, which will screen and evaluate projects laid before it and designate those it thinks worthy of the foundation's financial support.

A contribution of \$500 or more entitles the donor to become a sponsor member of the foundation. Headquarters are in the NIMPA office, Room 910, 740 Eleventh st., N. W., Washington 1, D. C.



W. LAROE, JR.

JOBS

Key personnel have been named for Holiday Food Co., a Swift & Company division, which announced recently it would operate a frozen food plant at Union, Mo., replacing a Van Buren, Ark., plant recently destroyed by fire. A. I. VELLANDER and W. A. HILL, who were



W. A. HILL

plant manager and superintendent, respectively, at Van Buren, will hold the same posts at the Union plant. J. W. MOON will be office manager; MAURICE C. LAUG, head chemist; CECIL B. KRILEY, plant engineer, and E. N. GRAMLICH, assistant to the superintendent.

JACK O. DIETZ has been named manager of the San Antonio branch of The Rath Packing Co., Waterloo, Ia., W. JENNINGS, vice president of marketing, announced. A. H. VORPAHL was named assistant manager. Dietz succeeds CURTIS LEBERMANN, who died recently.



J. O. DIETZ

The new San Antonio manager had been assistant manager since October, 1958, and prior to that was sales supervisor of the San Antonio branch. He joined Rath at Waterloo in 1950. Vorpahl has been sales supervisor since September, 1958. He joined Rath in 1947. He is a graduate of St. Mary's University.

DAVID H. REST, a chemical engineer, has been named director of the food radiation preservation division of the Quartermaster Food and Container Institute for the Armed Forces, Chicago.

Appointment of HENRY A. BARWIN as vice president and general manager of Herrud and Co., Grand Rapids, Mich., has been announced by CARL S. HERRUD, president of the sausage manufacturing firm. Barwin served as superintendent of the Herrud concern for the past two years and previously was associated with a Detroit sausage manufacturer

for 25 years in a similar capacity. Herrud and Co. manufactures a complete line of sausage and luncheon meat and serves western and central Michigan from the Indiana state line to the Strait of Mackinac.

CLARENCE B. GELS has been named head of the canned foods department of Swift & Company, with headquarters at the Chicago general office. He succeeds T. C. TAIT, who will be on the staff of J. B. MILLER, vice president. Gels joined Swift in 1927 at the Chicago plant and has been with the canned foods department since 1941. He is a graduate of



C. B. GELS



T. C. TAIT

Northwestern University with a degree in business administration and holds a certified public accountant certificate. Tait has been with Swift 46 years. He became manager of the newly-formed canned foods department in 1935. Before that, he had been with Swift subsidiary companies for 22 years. He is past president and a present director of the National Meat Canners Association. In the past, he has also served as a director of the National Canners Association.

PETER J. MATCHETS is the new manager of the Swift & Company sales unit at Green Bay, Wis. He succeeds A. M. CHRISTOPHER, who retired after 40 years with Swift. Matchets formerly was manager of the company's sales unit at Fond du Lac, Wis.

ROBERT WOODROW has been named general sales manager of Braun Brothers Packing Co., Troy, O., succeeding CHARLES HOUCK, who resigned. Woodrow joined the company in 1939 as a truck driver.

GORDON C. VAN HAUSER, formerly with a motor freight concern, has been named manager of the distribution service department of Patrick Cudahy, Inc., Cudahy, Wis., and will be in charge of nationwide truck, rail and company fleet deliveries.

IRA MACPHEE has opened a new meat packing plant in Westville, N. B., Canada.

TRAILMARKS

JOHN C. AGAR recently completed 40 years of continuous service with Swift & Company. He is in charge of the boneless beef and specialties division of the beef department at the Chicago general office. Agar started his career with Swift at Winnipeg, Canada. He has held positions in such U. S. cities as Cleveland, Boston and Chicago.

Work has been completed on the new plant of Yakima Rendering Co., two miles south of Sunnyside, Wash., in Yakima County. Cost of the plant, including buildings and equipment, is estimated at \$250,000. Operations are scheduled to begin in mid-September. The plant will employ 20 persons. The two main products will be tallow and meat meal. J. C. DOBBS is manager of Yakima Rendering Co., which is a subsidiary of Royal Tallow & Soap Co., Inc., located in San Francisco.

Assets of Weil Packing Co., Evansville, Ind., will be sold at public auction at 10 a.m. Tuesday, August 11, according to an order issued by Superior Judge BENJAMIN E. BUENTE in Evansville. The public sale will involve both real estate and equipment. The court previously appointed Old National Bank as receiver for the Evansville concern



SCROLL OF appreciation from board of directors of American Meat Institute Foundation, Chicago, is presented to H. Harold Meyer (right), president of H. H. Meyer Packing Co., Cincinnati, by George W. Stark, AMIF director and board chairman of American Meat Institute. Resolution commemorating long participation of Meyer in AMIF affairs is inscribed on scroll. One of group that created AMIF in 1944, Meyer served on board continuously until last November. He also was secretary-treasurer from 1944 until named vice chairman in 1953. Meyer was elected chairman in 1957 and continued until retirement.

after a Chicago packing company asked for the receivership on the grounds that Weil Packing Co. owed it \$4,700 and was unable to pay numerous other creditors. LEON WEIL, president of Weil Packing Co., has been serving as president of the Indiana Meat Packers Association.

DEATHS

O. D. GIBSON, 82, who was associated with several packing companies in the state of Washington during a lifetime career in the livestock and meat industry, died at his farm near Selah, Wash. He had headed firms in Walla Walla, Seattle and Wenatchee.

JAMES M. POWERS, 59, manager of the Swift & Company beef department at Spokane, Wash., died recently after 37 years service.

HEATH N. HAMMOND, 66, a department manager for The Cudahy Packing Co. from 1953 until his retirement in 1958, died recently in Memphis, Tenn.

MICHAEL LISKA, 64, owner of Lawndale Meat Products Co., Chicago, died of a heart attack July 24.

PLANTS

E. W. Mailhot Sausage Co., Lewistown, Me., which is nearing its 50th anniversary, is negotiating for land upon which it will construct a new and modern sausage plant, ROBERT MAILHOT, president, announced. The business, established in 1910 by the president's father, E. W. MAILHOT, has been conducted in the family home at 159 Bates st. The president said the new building will be a 35 x 40-ft. cement block structure.

An extraction unit that will cost about \$250,000 is being installed at the ABC Rendering Co. plant in Lafayette, La., E. J. OWEN, Louisiana general manager for the company, has announced. When the installation is completed, he said, the equipment will control about 85 percent of the odor within a half-mile radius. The plant employs from 45 to 65 persons.

Town and Country Food Co., Inc., Fort Wayne, Ind., has purchased Zero Food Co., Indianapolis, according to a joint statement by ROBERT O. LOCKE, Town and Country president, and BERNARD ELLIOTT, founder and former president of the four-year-old Zero Food concern. Elliott will continue in charge of the operation. The firm will be known as Town and Country of Indianapolis.

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COLUMBUS, OHIO

16 acres of land

Approx. 165,000 sq. ft. of cooler & freezer
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Approx. 100,000 sq. ft. general purpose
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Approx. 50,000 sq. ft. of livestock pens

Includes Packing House Equipment

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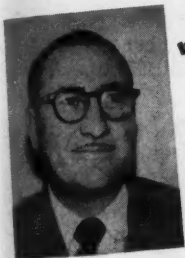
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MR. EARL STEVENS OF RATH PACKING COMPANY, LOS ANGELES, has this to say:
"OUR COLDMASTER has operated constantly during 60,194 miles without MAINTENANCE!"

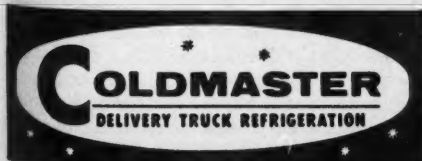
"We are more than pleased with the excellent performance of COLDMASTER refrigeration units ... in fact, only minor adjustments were made to tighten belts."



This record of service by COLDMASTER is even more amazing considering it was during a period our area was experiencing unusually **HOT WEATHER**, which demanded the utmost in mechanical and electrical efficiency.

Delivery truck operators can eliminate a constant source of irritation and expense by equipping their fleets with COLDMASTER ... the highly efficient all-electric refrigeration that has a proven record of service unsurpassed by any other type of truck refrigeration.

Before you buy any delivery truck refrigeration...investigate COLDMASTER.



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Please send me full facts on cost-saving, worry-free Coldmaster delivery truck refrigeration.

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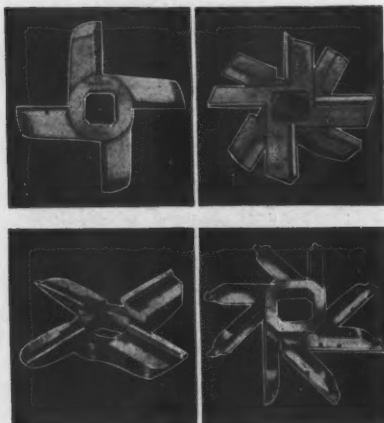
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Specify Speco
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Grinder Knives

In processing either fresh or frozen meats, you get clean, cool cuts, better ground sausage and other meat products with Speco's meat grinding equipment. Catalog and ordering guides, free on request.

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Check and see how these Speco C-D grinder knives can improve your products (1) C-D All-Purpose Superior Knives (2) C-D Self-Sharpening Triumph Knives (3) C-D Economy Cutmore Knives (4) C-D 8-Arm Spider Knives.

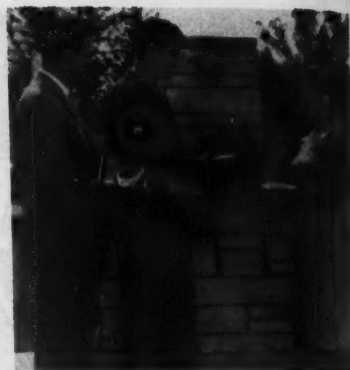
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and will supply considerably broader lines of portion-controlled meat and frozen foods to hotels, restaurants, supermarkets and institutions in the Indianapolis area. Town and Country has more than 25 branch outlets and 500 employees in Indiana, Michigan and Ohio.

A modern plant will be built at 422 W. 26th st., Houston, Tex., by Foster Wholesale Meat Co., now located at 1327 Nicholson in that city, owner JIMMIE FOSTER has announced. Foster founded the concern in 1952.

Fire that started in a resin dip tank at Illinois Meat Co., Chicago, caused an estimated \$10,000 damage to the plant and forced temporary suspension of the hog killing operation. Agar Packing Co., Chicago, bought all the hogs Illinois Meat had purchased for slaughter the day of the fire, paying the same price for the animals.

New York charters of incorporation have been granted to Angus Meats and Provisions, Inc., 22 Main st., McGraw, N. Y., and Italian Star Provision Corp., 2525 Eastchester rd., Bronx. PETER A. BREVETT, 103 Main st., Cortland, N. Y., filed the



WINNER OF 500-mile speedway contest sponsored by Stark, Wetzel & Co., Inc., Indianapolis, Mrs. Floyd Brammer receives box of steaks from Bobby Grim (center) "rookie-of-the-year" race driver, and Ray Stevens, public relations man with Stark, Wetzel. Mrs. Brammer will get an assortment of meat each month for the next year from the Hoosier packing firm.

papers for the Angus firm. Capital stock of \$20,000 is listed. JOHN J. MANGINI, 220 W. 42nd st., New York City, filed the papers for the Italian Star concern. The charter lists capital stock of \$25,000.

Hog Program Seeks to Correlate Live to Dressed Values

Participating in a hog evaluation program at the Collins Packing Co., Greenfield, O., recently were Bill, Ab and Jack Collins, father and two sons, respectively, who operate the plant; Bill Soards and Bill Thomas, both of Selection, Inc., Sandusky, O.; James Fraunfelder, Canton Provision Co., Canton O., and Jack Waldo, president of Selection, Inc., who conducted the evaluation program.

The demonstration was seeking to prove that by very close live grading of hogs, the packer can buy the hogs he wants without paying any premium for the close sorting which is often demanded at auction and concentration points, according to the point of view expressed by Waldo.

In the presentation Selection graders had a correlation of 95 per cent between live and dressed values. Grades of hogs in the program were subdivided into values up to three plus or down to three minus within the grade.

The Collins Packing Co. must get the hogs it needs since it is a dressed-hog shipper and must dress the hogs which its customers demand. A hog out of grade moves at a discount. Although most car lot buyers of dressed hogs permit a certain percentage under grade, it is a very small percentage, Waldo says on to explain.



GRADERS in hog evaluation program had correlation of 95 per cent between live and dressed hog values.

CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$5.00; additional words, 20c each. "Position Wanted," special rate; minimum 20 words, \$3.50; additional words, 20c each. Count address or box numbers as 8 words. Headlines, 75c extra. Listing advertisements, 75c per line. Displayed, \$11.00 per inch.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

HELP WANTED

MEAT SALESMEN

To represent nationally known quality hotel supply house on a liberal commission basis. Young, experienced men with following and earnings experience in five brackets can make happy permanent connection provided references are sound. Expense or drawing account for limited period. Several territories open. Answer giving full details in first letter, stating age, volume, experience and average earnings. All replies in strictest confidence. W-334, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

HAVE SMALL PACKING plant and fully equipped sausage kitchen, ready to go. Central Michigan. Looking for man with \$25,000 to invest, and experience to operate. Once in a lifetime opportunity. Give age and experience in first letter. W-388, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES ROUTE SUPERVISOR: To work directly under sales manager, on peddler truck operation of sausage and smoked meats in Iowa, with minimum guarantee and commission on your 7 route division of 21 route operation. State experience and all pertinent information in letter to Box W-881, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANTS FOR SALE

\$30,000.00 BUYS

THE CAREY PACKING COMPANY, Morristown, Tennessee. This includes the land, building and equipment. Built of steel and concrete construction, fully equipped, capacity 500 cattle per week. Plenty of good local livestock available. Good local labor available. Must be sold within 30 days. Write for folder.

MASENGILL AGENCY

MORRISTOWN TENNESSEE

FOR SALE or WORKING PARTNER

ESTABLISHED RENDERING plant in western Iowa. Excellent business with sources of materials and outlets. If interested will sell entire business or will accept an experienced partner with capital. Contact by writing Box FS-350, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WILL SACRIFICE: For half price, because of other interests. Small meat packing plant and slaughter house in western North Carolina. Buildings, trucks, coolers, freezer and automatic machinery in excellent condition. Good money maker. 3 Acres land, low taxes, growing community. Write Post Office Box 775, Hendersonville, North Carolina.

WHOLESALE MEAT PLANT: Long established in Miami, Florida. Selling to hotels and restaurants. Freezer space 1260 s.f.; cooler space 145 s.f.; work space 1450 s.f.; covered loading dock 400 s.f. Now doing average 2 million lbs. monthly with capacity to do 8 million. Fully equipped and priced very reasonably. The Southeast Companies, Broker, 1612 Ponce De Leon Blvd., Coral Gables, Florida.

PLANT BUILDING: In a city of 94,000, fastest growing city in Texas. Unused, 3 years old and deteriorated, but basically sound. No equipment. Will make excellent building for packing plant, cold storage, frozen foods, produce, etc. 5.6 acres of land included. BRITTON & MO-MAN, Realtors, Odessa, Texas.

NORTHWEST OHIO AREA: Desirable as marshaling yards and buying station and/or small stock slaughtering and shipping plant. On railroad and close to East-West toll road. City water and sewer. Priced for quick sale. Terms available. Write to Box FS-321, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PACKING PLANT: CLINTON, Illinois. Doing good business. Also sale barn in connection doing an excellent business. Expanding. Terms available. Sell one or both. Box 148, Clinton, Ill.

PACKING COMPANY FOR SALE: 60 head per day, cattle only, in northwestern Minnesota, located in a small town. Federally inspected, located on all weather highway with rail connections. FS-337, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE PLEASE REMIT WITH ORDER

EQUIPMENT FOR SALE

ANDERSON EXPELLERS

FRENCH SCREW PRESSES

All Models, Rebuilt, Guaranteed

We Lease Expellers

PITTOCK & ASSOCIATES, Glen Riddle, Penn.

FOR SALE: DCA stainless steel breeding machine and conveyor. Less than 100 hours actual use. Will consider any reasonable offer. FLAV-R FROZ-IN MEATS, 1416 Albany Ave., Hartford 12, Conn.

FOR SALE: 1-70C U.S. Slicer conveyor and stacker used only 6 months @ \$595.00. 1-100 Smith Silent cutter @ \$250.00. FS-349, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MITTS & MERRILL large size crusher for sale. Complete with motor and fly wheel. Also German fine ground green bone grinder. Also standard Nap unscrambler for dog food cans. Above in strictly A-1 condition at bargain prices. HILL PACKING COMPANY, Box 148, Topeka, Kansas

4 STAINLESS STEEL BONING BENCHES: Capacity 3 butchers each. Very sturdy construction, excellent condition. Can be seen in stockyards area, Chicago. FS-341, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

GRINDER: Cleveland Kleen-Cut, 6" plate, 5 H.P. motor. Excellent condition. COLOMA MEAT PRODUCTS, Coloma, Wisconsin

EQUIPMENT WANTED

INTERESTED IN BUYING: A late model one ton, 1 1/2 ton or 2 ton refrigerated truck. Must be in A-1 condition. STONE MEAT PACKING INC., R.R. 1, Box 204, Chicago Heights, Ill. Phone SK-4-6749

WANTED: 55-80 lbs. stuffer with air compressor combination. Must be in A-1 condition. STONE MEAT CO. Rt. 1, Box 202, Chicago Heights, Ill. Phone SK-4-6749

BUSINESS OPPORTUNITY

ESTABLISHED SALES AGENCY: Available for exclusive representation processed meats in Chicago area. W-339, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BUSINESS OPPORTUNITY: Meat packing plant in central Mississippi, 1160 square feet of cooler space-freezer, modern slaughter house, sausage kitchen, and all equipment for complete operation. Sacrifice. Contact Box 6657, Leavell Woods Station, Jackson 4, Miss.

MISCELLANEOUS

EXCLUSIVE SAUSAGE

CONSULTING SERVICE

WILLIAM J. (BILL) MANNING

SISTER LAKES

TELEPHONE

MICHIGAN

HARRISON 4-5778

HOG • CATTLE • SHEEP

SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

[Continued on page 46]

BARLIANT'S WEEKLY SPECIALS

We list below some of our current offerings for sale of machinery and equipment available for prompt shipments at prices quoted F.O.B. shipping points.

Current General Offerings Sausage & Bacon

- 2167-BACON PERMEATOR: Boss #247, 9 needles, 240 bellies/hr., stainless steel \$2,250.00
- 2163-AIR CONDITIONED SMOKEHOUSE CABINET: stainless steel, 6-cage cap., 14 1/2" x 8 1/2" x 7 1/2" to top of rail, with heater, blowers, smoke generator, controls, etc. \$5,500.00
- 2229-JOURDAN COOKER: all stainless steel, 2-cage cap., 9' high x 6 7/8" wide x 5' long, with 1 H.P. pump, excel cond., crated ready to go. \$1,750.00
- 2194-BACON SKINNER: Townsend #52, recently reconditioned \$1,950.00
- 2243-MINCEMASTERS: (2) Griffith Lab., 1 new in orig. cond., other used about 3 mos. ea. \$2,950.00
- 2079-STUFFER: Buffalo 1000# cap., exceptionally fine condition \$3,500.00
- 1785-STUFFER: Randall 300# cap. \$875.00
- 2090-STUFFER: Globe 200# cap. \$725.00
- 2044-STUFFER: Buffalo 100# cap., with valves & air-piping. A-1 condition \$675.00
- 2106-SILENT CUTTER: Buffalo #44-B, 200# cap., newly rewound 20 H.P. motor \$825.00
- 1692-SILENT CUTTER: Buffalo #38-B, 175# cap., 15 H.P. TFC mtr. A-1 reconditioned \$825.00
- 2248-GRINDER: Globe #1562, 8 1/2" plates 25 H.P. motor \$875.00
- 2236-GRINDER: Boss #161, 20 H.P. \$575.00
- 1610-MIXER: Buffalo #5, stainless shell, 1500 lb. capacity, 15 H.P. motor \$1,750.00
- 2150-MIXER: Buffalo #4A, 10 H.P. motor, air tilt, chain drive \$750.00
- 2192-HOLLYMATIC PATTYMAKERS: model #54, new heavy duty type ea. \$750.00
- 2249-PORK CUT SKINNER: Townsend #27, reconditioned & guaranteed \$275.00
- 2161-VACUUM HAM PRESS: Anco #963, 3/4" H.P. for 4" or 4 1/2" square molds. \$775.00
- 2162-HAM MOLDS: (175) Anco #964, stainless steel, 4" x 4" x 2 1/2", comp. with springs. ea. \$13.75
- 2110-LOAF MOLDS: (250) Globe Hoy #46-S, stainless steel, 10" x 4 1/2" x 4 1/2" ea. \$5.00
- 2187-LOAF PANS: (800) Best & Donovan, stainless steel, 6 1/2" cap., 10" x 5 1/2" x 4", A-1 cond. ea. \$2.25

Rendering & Lard

- 2087-EXPPELLER: Anderson "Red Lion", A-1 condition, rebuilt & guaranteed \$4,000.00
- 2224-HYDRAULIC CURB PRESS: French Oil Mill, 300 ton capacity, 14" diameter, 4000 lb. W.P., with steam pump. \$2,850.00
- 2160-HYDRAULIC PRESS: Anco 75 ton cap., stainless steel newly relined cylinder, new gasket \$900.00
- 2221-COOKER: Anco 4 x 10', jacketed head, 100# W. P., percolator tank & screens. \$2,875.00
- 1933-COOKERS: (2) Dupps, 4 x 10', jacketed heads, 20 H.P. motor drive ea. \$2,500.00
- 2108-HASHER WASHER: Anco, 14 x 17" throat opening, 7 1/2" H.P. Hasher with 30" x 10' long cylinder washer \$850.00
- 2222-LARD FILTER PRESS: Sperry, 15 plates 24" x 24" 1 H.P. Viking pump \$2,800.00
- 2225-LARD FILLER: Harrington, 0 to 5 lb. range, with 5 H.P. Viking pump. Bids requested
- 2150-LARD FILLER: Globe-See, type P-2283, 2-spout special close-out \$575.00

Miscellaneous

- 2230-WALK-IN-FREEZER: Arco, all aluminum, 4 1/2" x 8 1/2" x 7 1/2" high, with Larkin ammonia compressor, self-contained unit \$1,750.00
- 2248-BAND SAW: Jones-Superior #54, with movable top table \$595.00
- 2057-SUSPENSION DIAL SCALE: Toledo mdl. 31-2812FC, 3250# cap., 1000# x 1# grad. on dial, dble tare beams, 5" x 5" platform \$450.00
- 2105-SWEET PICKLE SOAKING TRUCKS: (7) galv., trailer type, 57" x 29" x 24", RT. ea. \$50.00

All items subject to prior sale and confirmation

- New, Used & Rebuilt Equipment
- Liquidators and Appraisers

WRITE FOR FULL PARTICULARS

1631 S. Michigan Ave., Chicago 16, Ill.
WA Bush 2-5550

BARLIANT & CO.

CLASSIFIED ADVERTISING [Continued from page 45]

POSITION WANTED

MANAGER

This man has 20 years of practical experience and a thorough knowledge of all phases of packinghouse management and operations, from live-stock buying through sales. Experienced in pack-inghouse accounting procedures, cost control, yields, labor relations etc. Thorough knowledge of plant construction and layout, all packing-house machinery and equipment, its installation and maintenance. A capable administrator with ability to assume full responsibility for efficient operation with profitable results. Presently em-ployed by large eastern packer. W-310, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 23, N. Y.

CATTLE BUYER

33 years' experience federal inspected plant. Mar-ried, 54 years old. Full knowledge of grading, yields and beef sales. References. W-323, THE NATIONAL PROVISIONER, 15 W. Huron St., Chi-cago 10, Ill.

SALESMAN: Experienced in selling meat, pro-visions and offal. Wishes to represent reliable house on commission basis. W-329, THE NA-TIONAL PROVISIONER, 15 W. Huron St., Chi-cago 10, Ill.

SUPERVISOR: Plant or department. 30 years' experience in all phases. References furnished. Will relocate. W-331, THE NATIONAL PROVI-SIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SAUSAGE MAKER & SMOKED MEAT MAN: Want a craftsman able to intelligently plan his work and produce consistent product, with ability to control material cost. Southern loca-tion. The right man will find this to be an ideal position. Salary open. Replies treated with confidence. W-344, THE NATIONAL PROVI-SIONER, 15 W. Huron St., Chicago 10, Ill.

SALES & MERCHANDISING MANAGER: South-eastern packer—full line of products including beef, pork, smoked meat and sausage. Real op-portunity for ambitious, energetic planner and self starter. Salary open. Inquiries held in ab-solute confidence. Authority, duties and re-sponsibilities clearly defined. W-343, THE NA-TIONAL PROVISIONER, 15 W. Huron St., Chi-cago 10, Ill.

HELP WANTED

PRACTICAL FOREMAN HOG KILL and CUT

A small plant, located in Connecticut, desires the services of a foreman who has experience along the line of cutting of hogs and some ex-perience in hog kill. Applicant must be in position to take complete charge of these 2 phases of the plant operation, and must be able to conduct various tests so as to keep us informed of changing cost positions. Reply to Box W-343, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 23, N. Y.

ASSISTANT TO OWNER

Owner of modern up-to-date midwestern sau-sage and smoked meat company, now doing 35,000 lbs. per week, needs right-hand man. Not over age 45, to aid and assist present manage-ment, supervision, cost control, buying and gen-eral work encountered in management control. Must be capable of assuming complete control when owner is absent. Complete experience in all phases of sausage and smoked meat pro-duction essential. Superior salary and permanent position for right man. W-347, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE FOREMAN

Working foreman wanted to take charge and supervise sausage kitchen and smoked meat de-partment in a modern midwestern sausage plant now manufacturing 30,000 lbs. per week. Must have prior experience in sausage manu-facturing. State experience, age and salary ex-pected. Permanent position offered. W-348, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ACCOUNTANT: For large rendering establish-ment in midwest with executive possibilities. Thorough knowledge of office routine and fi-nancial statements. Knowledge of IBM system helpful. Would be expected to work into job as comptroller. W-345, THE NATIONAL PRO-VISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Young man with thorough know-ledge of all phases of inedible rendering. Must be a "LIVE WIRE" and not afraid of hours. Write, stating background, experience and re-ferences. All replies confidential. Write to Box W-346, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

MEAT TRADER

AA 1 company, located in New York, requires experienced trader in imported frozen meats from New Zealand, Australia, etc.

Man we want has broad experience as meat broker or importer. Must know outlets and buy-ers in various sections of United States.

State age, experience and full details. Replies need strictly confidential. Excellent opportunity for right man.

Our employees know of this advertisement. Re-ply to Box W-332, THE NATIONAL PROVISION-ER, 527 Madison Ave., New York 23, N. Y.

ARE YOU THE MAN WHO WANTS TO CASH IN BIG

On the newest product for the meat industry? 50-year old, blue chip company offers profitable opportunity to sales director with a following in the meat ingredients field. Remuneration com-mensurate with experience. You will direct the sales efforts of this new division—backed by our manpower, money and general marketing know-how. All replies treated in strict confidence. If you are the man we're looking for (and age is not a factor!) write at once to

W-333, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

CURING FOREMAN

MEDIUM SIZED: Indiana packer needs curing foreman. Must know processing and yields. This is a good permanent opportunity for the right man. Answers will be treated confidentially. Send resume of past experience and qualifica-tions. W-304, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED: Supervisor and foreman for curing and smoking departments. Write giving background, experience and salary expected. BLUE BIRD FOOD PRODUCTS CO., 634 North Second St., Philadelphia 23, Pa.

RUST ON TROLLEYS AND RAILS?

WD-40 FORMULA "A" STOPS RUST CUTS MAINTENANCE COSTS

Approved by U.S. Dept. of Agriculture



Mail orders shipped promptly. 1-gallon, 5-gallon, 55-gallon.

Prices and descriptive literature upon request.

A new chemical formula, Formula "A" deposits inhibi-tors into metal which prevents rust recurrence.

One packer reports, "Has im-mensely cut down servicing time on cleaning and lubricat-ing trolleys and rails in our brine coolers and all but elim-inated rust. It seems to be the answer to our problem."

Maximum protection assured by dipping trolleys and brush-ing rails with Formula "A" after usual cleaning methods have been employed.

Write, wire or phone

ROCKET CHEMICAL CO., INC.

4674 Alvarado Canyon Rd. • San Diego 20, California • JUniper 3-2071

MEAT INDUSTRY MEN NEEDED

Industrial Relations Manager. .to \$12,000
Must have meat industry exp. in negotiating & administering union contracts plus general personnel exp.
Assistant Plant Super's (2) .to \$12,000
Must have solid meat industry super-visory exp. Prefer men under 40 with college degree industrial engineering.
Sausage Superintendentto \$9,000
10-15 years exp. large plant—understand all sausage operations. Excellent firm.
Cost Accountants (2)to \$8,000
Solid meat ind. experience. One must have done cost work in sausage & smoking operations. Both Midwest.
Hotel-Restaurant Meat Sales (several)to \$8,000
Several excellent jobs open for successful, fully experienced men.
Sales Managers (2)Open
2 well-established Eastern packers want topgrade, proven meat industry sales executives.

Send detailed resumes to
Robert J. Clark

EMPLOYERS SERVICE BUREAU

6 North Michigan Ave.
Chicago 2, Ill.

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